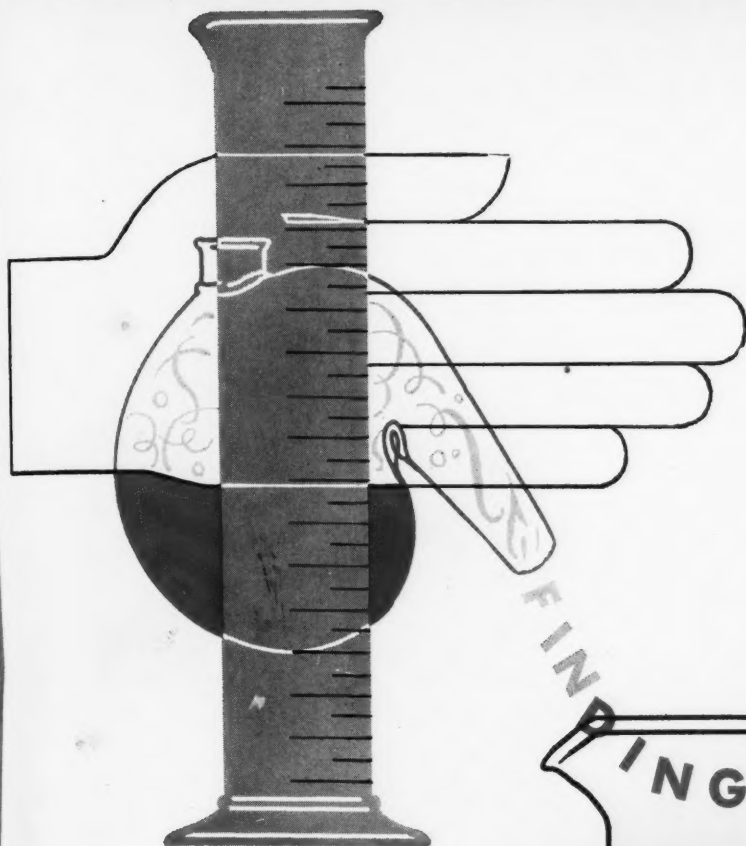


THE NATIONAL *Provisioner*

JANUARY 5, 1957

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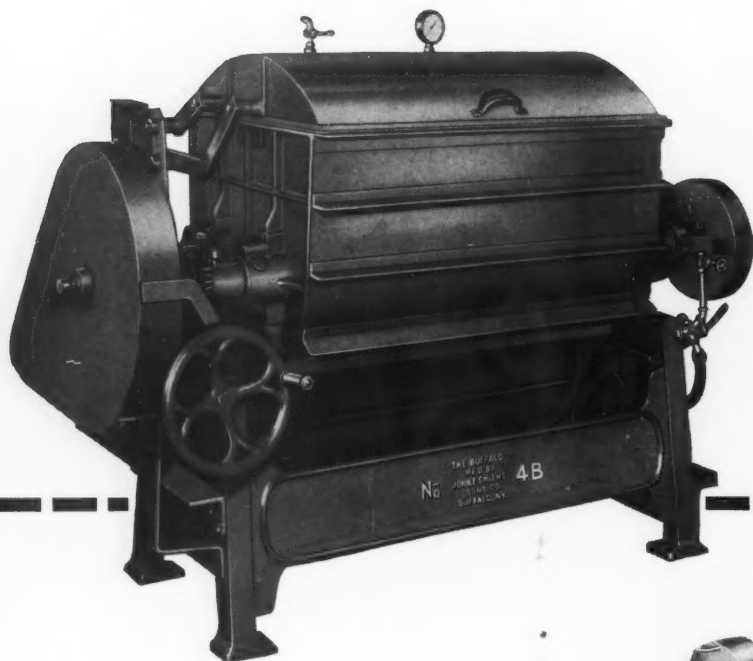
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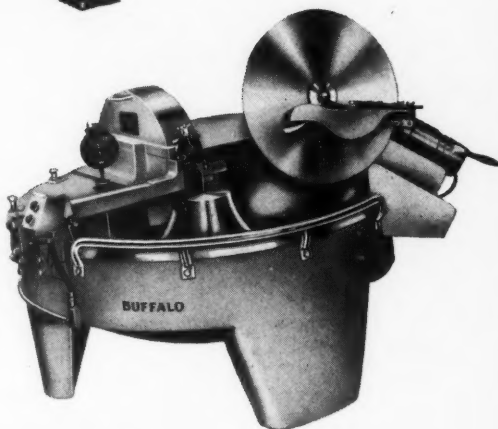
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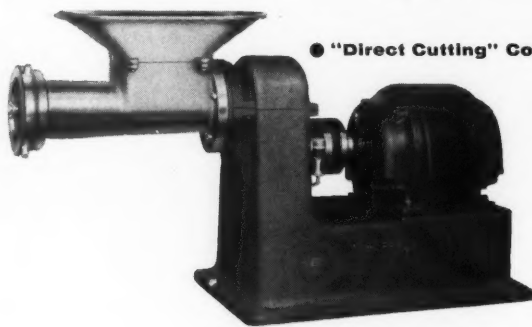
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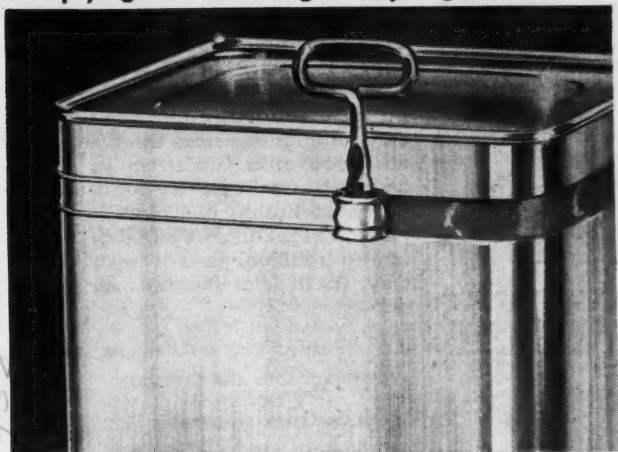
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THE NATIONAL *Provisioner*

VOLUME 136

JANUARY 5, 1957

NUMBER 1

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News and Views

THE NATIONAL PROVISIONER

VOL. 136 No. 1

JANUARY 5, 1957

Get "On Target"

We believe that it is time for producers and feeders, packers, marketing agencies, retailers and agricultural schools to come up with a better definition of the targets they are trying to hit in the beef business. Those targets not only need quality definition, but quantitative evaluation as well; i.e., how many consumers want, and are willing to pay for, beef of the highest finish? how many consumers want beef of the next lower grade? how many want lean beef—and spurn finish and pronounced marbling?

Perhaps after defining and assaying those targets, the industry had better break with tradition and give the glory and primary designation of "Target A" to the beef that sells the "bestest and mostest."

We hold that it is anachronistic to glorify at our livestock shows and elsewhere the type of beef which qualified for knighting as "Sir Loin," since the business is no longer aimed at a narrow market of nobility, aristocrats and a small middle class, but rather at scores of millions of machinists, doctors, engineers, clerks, lawyers, housewives, children and filling station operators. We hold that it is time to discard some concepts of livestock and meat quality inherited from Old England and the Continent—and which appear to linger on in breeding and feeding, the show ring, the classroom and even in the sales cooler—and to substitute standards more appropriate to reality and the American way of life.

A good environment for misunderstanding will continue to exist until all segments of the beef business have a better idea of their mutual objectives. For example, following one of the recent livestock shows, some observers expressed dissatisfaction because packers were not eager bidders for some of the cattle exhibited there. The disappointment of the feeders and the youthful farmers who participated is understandable.

It should not be forgotten, however, that they are turning out a fancy product for a limited and, perhaps, diminishing market—a market that the slaughterer cannot expand in the face of consumer disdain for fat beef. The packer should not be expected to encourage through subsidy the production of a kind of meat for which he can find few buyers.

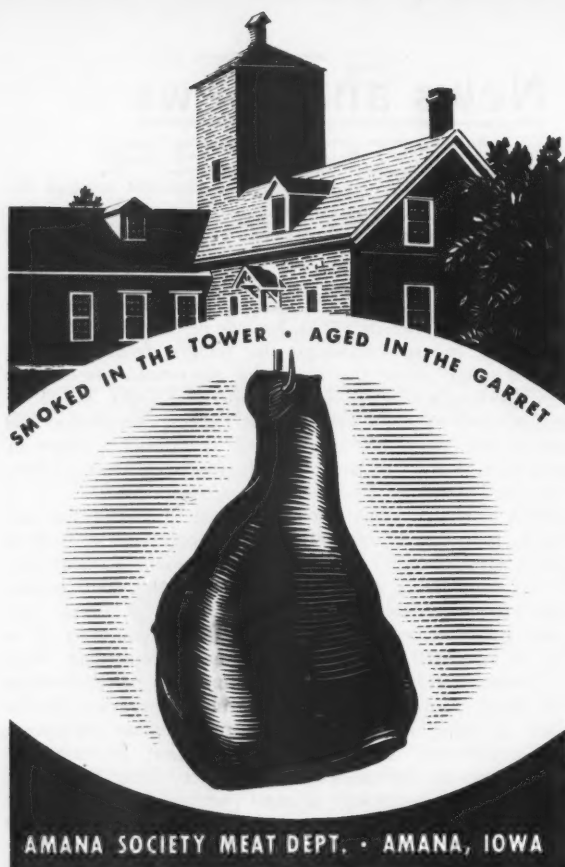
While Foreign Policy and the Middle East got most of the headlines as the 85th Congress convened this week, there are indications that the meat industry will receive a great deal of attention in Washington before this first session comes to a close. Hearings on so-called humane slaughter legislation probably will be scheduled shortly, and Washington observers expect a resumption soon of Senator O'Mahoney's investigation into the meat packing industry although the senator from Wyoming hasn't said much about this since the announced pre-election hearings in the western livestock producing area failed to materialize. The Western States Meat Packers Association has announced (see page 27) that it will spearhead a drive in Congress to transfer regulatory jurisdiction over meat packers from the USDA to the Federal Trade Commission.

WSMPA also has asked the Department of Justice for permission to intervene in opposition to the petitions of Swift & Company, Armour and Company and The Cudahy Packing Co., which ask relief from certain restrictions of the 1920 packer consent decree. Another issue is expected to be federal procurement practices, which are considered discriminatory by a number of non-MIB plants. The National Independent Meat Packers Association has proposed a meeting with representatives of other food groups to see if a constructive program can be launched to bring relief from some procurement inequities. Another controversy stems from reports that Secretary of Defense Wilson is determined to take away from the Army Veterinary Corps the grading of meat purchased by the armed forces and other government agencies and turn it over to the USDA, with indications that, if this is done, the meat packing industry may have to pay for it in the form of overtime or otherwise. Federal meat grading, itself, also may be an issue.

All Segments of the industry will have their problems reviewed at the 11th annual convention of the Western States Meat Packers Association Monday through Thursday, February 18-21, at the Sheraton-Palace Hotel, San Francisco. E. F. Forbes, president and general manager, has announced. The beef section will concentrate on better handling of beef to preserve its condition and on federal meat grading. The sausage section will delve into new methods of packaging and promotion. The hide section will emphasize more careful takeoff of hides to prevent damage. Bigger markets for tallow and grease in the Far East will be outlined to the tallow section. Convention speakers will include Assistant U. S. Secretary of Agriculture Earl C. Butz and the presidents of the National Hide Association, National Renderers Association and the National Beef Council. A nationally-known headline speaker is being sought for the climax of the convention's closing day.

A problem common to all segments of the industry, getting accounting and production departments to work together, will be the basis of two talks during the accounting session on Monday morning. Ben Hughes, office manager of Seattle Packing Co., Seattle, will discuss "Sales Realization," and Louis Hageman, vice president and general manager of Luer Packing Co., Los Angeles, will speak on "Production and Accounting Are Team Mates."

The First Annual meeting of the Alabama Meat Packers Association, Inc., will take place Saturday, January 12, at the Tutwiler Hotel in Birmingham. William Kling, Valley Pride Packing Co., Huntsville, president, announced. Alabama Commissioner of Agriculture A. W. Todd will address the group at 11 a.m., following a 9:30 a.m. business meeting. John C. Milton of the American Meat Institute, Chicago, is scheduled to speak at 2 p.m. A banquet at 7 p.m., with a guest speaker, and election of officers will be the concluding events.



IN these days when most plant operators are searching for faster cures, it is interesting to find that the products of older and slower methods of processing meat still are in demand at premium prices.

At one small midwestern meat plant, pork products are not only cured and smoked by the same methods which have been in use there since 1858, but also the formulation and procedure are more than two centuries old. The distinctively flavored meats, for which there is a consistent demand greater than plant capacity, are turned out much more slowly than would be possible in most commercial plants.

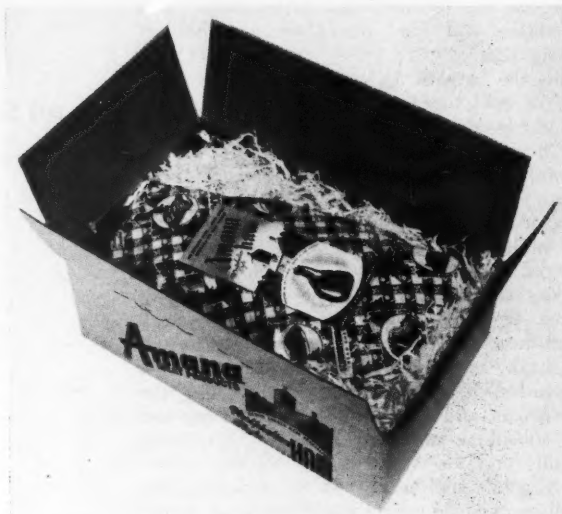
Located in the village of Amana proper, among the rolling hills of southeastern Iowa, the company is known as the Amana Society Meat Department and is cooperatively owned by a sizable religious community of the same name. The Amana colonies were founded in 1855 by settlers from the well-known German meat producing province of Westphalia. Although originally organized as a self-sufficient communistic type of society, with primary emphasis on agriculture, members of the group are now shareholders in a for-profit cooperative enterprise which operates farms, a refrigerator-home freezer plant, woolen mill and furniture shop as well as the meat plant. The community has grown to include seven towns in which the homes and other buildings are maintained in the old-country style in which they were constructed.

One of the first projects of the colonists was the erection of a traditional Westphalian meat plant in which operations were set up on the basis of methods long used in Germany. Originally there was no concern with making a profit on the plant's products since these were used only to supply the "community kitchens" in the colonies (a typical kitchen fed 50 to 60 Amana villagers) and to

Old Europe's Meat



FINISHED Westphalia style hams get inspection from Carl Oehl.



WELL-CURED and packaged hams are shipped for long distances.

lay by a small reserve. More recently, however, sausage and cured meats have been released for outside distribution in response to insistent requests by thousands of visitors who, after tasting these products, have asked to purchase and take home larger samples.

The society's meat department carries on a mail order business in old-fashioned hams, bacon, cottage butts, smoked pork sausage links, cervelat and schwartenmagen (head cheese), as well as "sampler" assortments of some of these products.

Plant operations are directed by George Schuerer, whose late grandfather came from the old country to assume similar employment. The shipping supervisor,

eat and Home in Iowa



EVERY product has a gay gift wrapping during all the seasons.

Carl Oehl, had forebears among the early settlers as have many others of the plant's employes. The staff recognizes that their procedures are inadaptable in connection with the fast, efficient, production-line methods of large modern meat plants, but, at Amana, time is considered to be an ingredient just as important as any other part of the strictly observed formulas.

Ham processing starts with the selection of suitable animals from among the 15,000 hogs raised annually by the colony. Fresh hams are trimmed well but without removal of the skin or fat. Curing is done for 32 days in wooden vats containing special brine under controlled temperature. The hams are not precooked but approach ready-to-eat quality by smoking for 14 days in an unheated smokehouse. Care is taken to produce an even golden-brown finish which is not too dark. The hams are cured and aged further after smoking by hanging them for 30 days at room temperature in a spacious attic constructed of hand-hewn timbers. The anticipated shrinkage is around 14 per cent. No part of the lengthy process

is shortened in any way in spite of insistent customer demand for more of the product.

Smoking is done in what is possibly the oldest continually-operated smokehouse west of the Mississippi River. Standing 60 ft. high, the house is constructed of native sandstone and has a capacity of 3,000 hams at each loading. Inside walls are as hard and shiny as black porcelain, a feature that is publicized as being representative of thousands of loads of meat which have been slow-smoked over fires of hickory cordwood.

Bacon is cured for three weeks and smoked for 14 days. Country-style coarse-ground pork sausage and cervelat are both stuffed in straight casings to weigh 1 lb. and smoked for seven days without other cooking. Examination inside the casings after smoking shows a visible smoke penetration of from $\frac{1}{4}$ in. to $\frac{3}{8}$ in.

Schwartenmagen (head cheese) is made of large hand-chopped pieces of meat stuffed in hog stomachs. The product weighs from 4 to 6 lbs. and is given a long smoke. Dried beef is finished to exceptional quality and appearance by being produced from high grade beef rounds. The round shape is carefully retained during processing and the meat is cut in large thin slices showing grain and consistency of the whole piece. The unbroken slices are laid flat and wrapped in clear cellophane to make a neat 5 in. x 9 in. package of 8 oz.

All packages are prepared for shipping by being gift wrapped in decorated wax paper furnished by the Waxide Co. of Kansas City. Under an outer layer of clear cellophane, the white paper is printed with 7/16 in. wide checkered brown strips made up of alternating flower designs and diagonal lines. Pictures of principal products are impressed in black at consecutive short intervals mak-

CONSTRUCTION of the double jacketed, water-chilled lard cooler in use at the Amana plant has been copied by a number of other meat packing companies.



ing a single wrapper appropriate for all items. Identification of individual meats is effected by pasted-on labels carrying the name of the item, the word Amana in large letters and a picture of the unique plant. "Smoked in the Tower-Aged in the Garret" is used as a theme line.

Lard is open-kettle rendered on the first floor from which it flows by gravity through straining equipment and over a wide settling trough into a unique cooler in the basement. This efficient cooler is a practical conversion by plant mechanics of a stainless steel butter churn (see picture). Inside measurements are 30 in. high and 26 in. wide. Capacity is 300 gal. an hour. The inner surface is cooled by water at 45° F which is circulated through a double jacket. Agitation is done by three propeller-like flat end paddles assembled in series on an upright shaft made to revolve on its own axis while, at the same time, traveling around close to the inner circumference. Lard is scraped from the vertical surface by a long knife fixed to turn opposite to the paddles. A centrally pivoted horizontal knife scrapes the bottom of the tank. Power is supplied through external gears connected by a chain drive to an overhead motor. A modern touch is given to lard processing by the use of an antioxidant furnished by Fearn Foods, Inc. Lard is packed in 1-lb. and 2-lb. waxed cartons and in 5-lb., 25-lb. and 50-lb. tins.



RUSTIC plant is visited by thousands of tourists each year.

STATE INSPECTION

Compulsory Oregon Meat Inspection Would Cost \$295,019 a Year, Lawmakers Told

A statewide compulsory meat inspection program in Oregon, set up as suggested by the state Department of Agriculture, would cost \$295,018.68 annually, the department has estimated in a report to members of the 1957 legislature. The report covers the department's operation of the state's pilot meat inspection program from September, 1955, through last October.

Twenty-five per cent, or \$73,754, of the first year's budget would not be used because a full-time program could not be activated at once, the legislators were informed.

The 1955 Oregon legislature authorized the pilot study and asked the department, headed by J. F. Short, director, to make a report to the 1957 legislature on the desirability, necessity and costs of a statewide compulsory meat inspection program. The report contains a factual statement of the department's findings and a proposed program if the legislature appropriates funds for compulsory statewide meat inspection.

The program, as proposed, would utilize 75 persons, with a trained veterinarian and lay inspectors serving slaughter plants in each of 18 designated areas. Compulsory meat inspection would function in 101 slaughter plants. Plants that would not be covered by it already are under federal or state-approved city meat inspection programs.

Three cities, Portland, Albany and Klamath Falls, have state-approved city meat inspection which covers nine plants, including four in Portland, two in Albany and three in Klamath Falls, the report points out. The cities, except Portland, pay the inspectors and, in turn, bill the plants for the inspection costs. The city of Portland inspects three slaughterhouses and 47 processing plants at an annual cost of \$54,000, paid out of the city budget, and, in addition, provides inspection for a Cornelius plant which pays the cost.

The state Department of Agriculture, the report continues, covered a maximum of 116 plants at the peak of pilot meat inspections, which were carried on in each plant for a short time. During the 14-month period covered by the report, 94 carcasses and nine animals were condemned. This is .50 per cent of all animals inspected under the program and

compares with .43 per cent condemned under federal meat inspection in Oregon in 1955.

Larger percentages of livers, heads and other parts of animals (in all, 6,356 edible parts) and more than 17,000 lbs. of meat food products also were condemned. All pilot inspections will continue until the biennium ends June 30, 1957.

Oregon has 132 slaughter plants, including ten under federal inspection, ten under voluntary state inspection, nine under municipal inspection and 103 plants without meat inspection. The 103 plants are uninspected except for the annual state plant sanitation inspection made at the time of license renewal, the report says, pointing out that this is not meat inspection.

The department found the breakdown on average cost per animal unit for inspection under Oregon's various meat inspection programs is: federal, 49c; voluntary state inspection, \$1.32, and city inspection, 81c. (An animal unit is one steer, three sheep, three hogs or three calves.) The small volume of many plants in the state and time required to slaughter an animal unit increase greatly the overall costs of meat inspection in those plants, the report explains.

Animal slaughter of red meat animals in Oregon includes approxi-

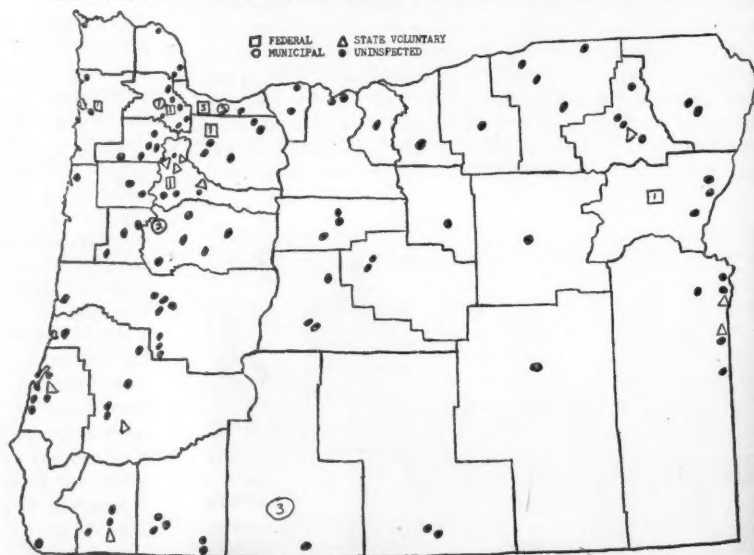
mately 57 per cent in federally-inspected plants, 18 per cent in plants under Portland municipal inspection and 25 per cent in plants under the pilot program, according to the report. The population of Oregon is about 1,600,000 persons, who consume an estimated 256,000,000 lbs. of meat a year, based on a national per capita average of 160 lbs. Some meat must come from other states.

Operators of some non-inspected plants say they find it impossible to sell their products to many Oregon markets because these markets now handle only inspected and graded meats, the report says, explaining that more plants could qualify for federal grading under the proposed program. State institutions buy only graded and inspected meats.

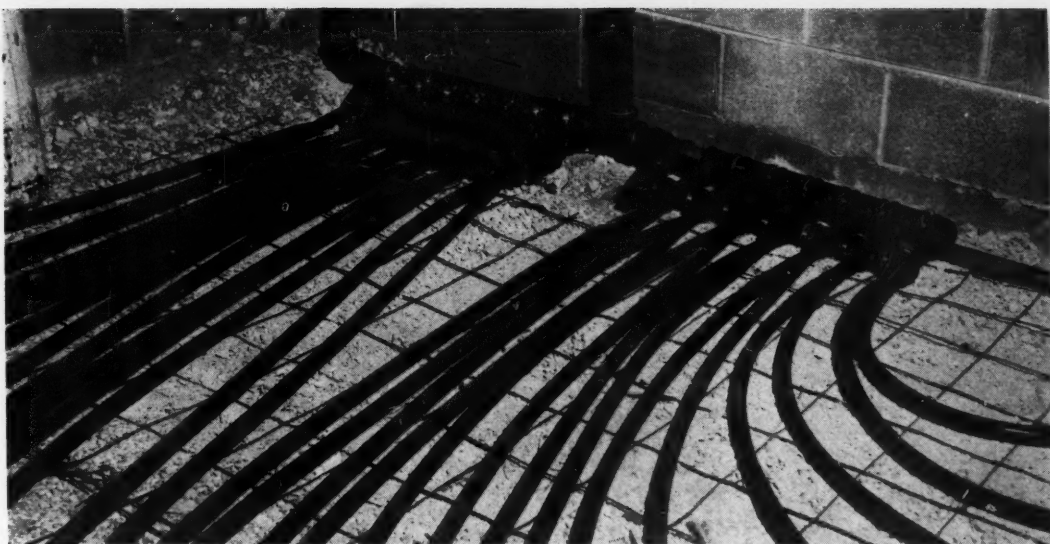
Material benefits from a disease control standpoint also would be derived from statewide meat inspection since it would provide detection at the time of slaughter of diseases which then could be traced immediately to the herd or flock of origin.

To carry out the pilot program, the 1955 legislature appropriated \$75,000 from the state's general fund and, at the suggestion of spokesmen for the meat industry, increased the state license fee for slaughter plants from \$50 to \$100 and for retail meat dealers from \$10 to \$20, with half of the fees to be expended to conduct the program. The revenue from the fee increase was anticipated at \$65,000, making an estimated total of \$140,000 available for the pilot program during the biennium.

LOCATION OF SLAUGHTER PLANTS AND TYPE OF INSPECTION



LOCATION OF inspected and uninspected plants in Oregon is shown by map. Compulsory state inspection, as proposed to legislature, would function in 101 slaughter plants.



VIEW OF the header section shows the way in which plastic pipes are connected with the polystyrene adaptors.

A Warm Floor Keeps Mechanics on Job

A new concept of garage heating may eliminate one of the major handicaps of winter garage work—the cold floor. Most garage floors are concrete poured on a cinder bed and, during the winter months, the floor remains cold even though the garage area is warm. Much of the garage mechanic's work is performed from the floor level and this is particularly true of routine maintenance such as checking the oil pan, tie rod connections, etc. The cold floor lowers the efficiency of the workman, who either must bundle up excessively or take frequent breaks.

An economical answer to this problem of keeping garage floors warm may lie in a low cost radiant heating system using Crane Co. polyethylene pipe and polystyrene insert-type adaptors to tie the plastic pipe into the Crane headers.

The system has been in use for two years in the garage of the La Grange Cab Co. of La Grange, Ill., and company officials are enthusiastic about its performance. The firm has a fleet of 32 vehicles and its garage is similar to that of many maintained by medium-sized meat packing plants. The system has kept the garage temperature at 70 to 72° F. with a maximum water temperature of 120° F. The cost of heating is stated to be in line with that of operating ceiling-mounted blower heaters.

The efficiency of the mechanics has improved and the former winter plague of absenteeism has been elimi-

nated, reports J. M. Wyllie, president. The quality of maintenance work has also improved since the vehicles are completely free of ice and all parts



TWO-MAN crew spreads concrete over pipes filled with air to prevent depression.



MECHANIC services car in warm comfort.

are accessible. Furthermore, it is expected that body life will be lengthened as corroding salt picked up on city streets flows off with the slush. Finally all the vehicles start quickly, prolonging battery and engine life.

The garage, a 125 ft. x 150 ft. structure, is built of cement block and brick and has a truss roof. The building and heating system were designed by architect Otto Nerad.

The system was easy to install. Crane plastic piping (400-ft. rolls) was unrolled and fastened to wire mesh over a gravel base. The pipe is easy to handle as it weighs only 20 lbs. per 100 ft.

In the garage parking area, $\frac{3}{4}$ -in. pipe was placed on 18-in. centers; in the working area, on 12-in. centers, and under the office, $\frac{1}{2}$ -in. pipe was set on 9-in. centers. Under the roll-away doors, the pipe was spaced closely for greater heat concentration.

Prior to covering with concrete, the whole system was subjected to a 125-lb. pressure test and all connections were made air tight. Air pressure was maintained in the piping while it was being covered with 4 in. of concrete.

The only fittings required were Crane polystyrene insert-type adaptors to tie the plastic pipe into the headers. The only tools used by the two-man crew were a saw to cut the pipe and a screw driver to tighten the metal adaptor clamps. Two men installed the floor in four days.

A large grate-covered drain in the center of the floor drains the water.

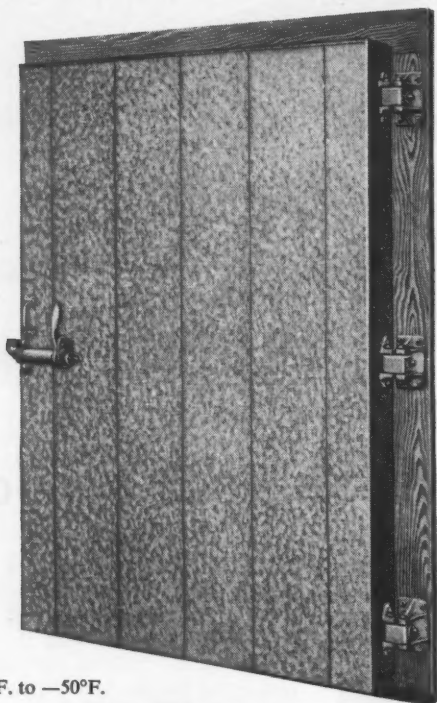
NEW Jamison

VAP-R-TYT

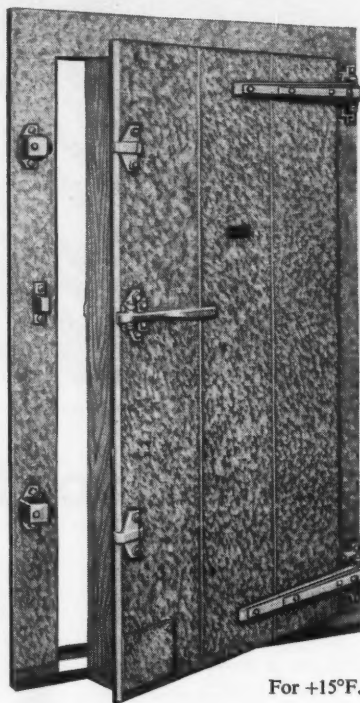
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offers full protection against moisture penetration

*Vap-r-tyt is a Jamison trademark



Soldered Seams. All seams are locked and then soldered to prevent moisture under high vapor pressure from penetrating into the core of the door.

Vap-r-tyt . . . the application of metal with locked and soldered seams with all penetrating bolts sealed, is an exclusive Jamison feature. Vap-r-tyt adds longer life to cold storage doors by guarding against deterioration which invariably results when moisture condenses on the inside of the door. Jamison Super Freezer and Lo-Temp Cold Storage Doors are now being furnished with Vap-r-tyt as standard equipment.

For further information on Vap-r-tyt write to Jamison Cold Storage Door Co., Hagerstown, Md.



More JAMISON Doors are used by more people than any other Cold Storage Door in the world.

The Meat Trail...

Conroy and Hill Are Named Officers of Maurer-Neuer

WILLIAM A. CONROY of Maurer-Neuer, Inc., Kansas City, has been promoted to vice president of the company and WARREN A. HILL of



W. A. CONROY



W. A. HILL

the firm's plant at Arkansas City, Kans., has been named assistant vice president and general sales manager.

Conroy formerly was assistant vice president and manager of the sales and sausage division. He joined the Maurer-Neuer firm in 1950 as product manager. Previously, he had about ten years of experience with a large meat packing concern. Conroy holds a degree in economics from the University of Kansas.

Hill, who has been serving as general sales manager, has been with the Maurer-Neuer firm since 1941 and in the meat packing industry 26 years. He joined Maurer-Neuer as local sales manager of the Arkansas City plant.

Two World War II Foes Are Allies Now in Seiler's, Inc.

Two former wartime foes in North Africa and Italy have teamed up in Philadelphia to turn two ex-competitor firms, Karl Seiler & Sons and Louis Burk, Inc., into one corporate setup under the name of Seiler's, Inc.

Principals in the new corporation are W. W. KEEN BUTCHER, who was a major in the U. S. 34th Division, and HERBERT NUSSBAUMER, a major in Germany's Afrika Korps during World War II. Butcher, a member of the investment firm of Butcher & Sherrerd, is chairman of the board of Seiler's, Inc., and Nussbaumer is president of the company.

Nussbaumer worked for several packers in this country before the war, but he was drafted into the German army in 1939 while visiting there to bring his parents back to the U. S. He returned to the U. S. from Argentina last year. Seiler's, Inc., is Butcher's first venture in the meat processing industry.

Morrell Elects McClelland A V. P., Two Other Officers

The board of directors of John Morrell & Co. has elected C. B. McCLELLAND of Ottumwa, Iowa, a vice president of the company in addition to his position as treasurer, W. W. McCALLUM, president, announced.

Also elected officers of the meat packing firm were FRANK W. HIANIK, Chicago, who was named assistant treasurer, and WILLIAM L. O'MEARA, Oak Park, Ill., who was elected assistant controller.

McClelland, a graduate of Sheffield Scientific School of Yale University, joined Morrell in January, 1946. After holding various positions of responsi-



C. McCLELLAND



F. HIANIK



W. O'MEARA

bility, he was elected treasurer in June, 1954, and a member of the company's board of directors in March, 1956.

O'Meara, a graduate of the State University of Iowa, was a member of the auditing staff of the Peoria office of Price Waterhouse & Co. prior to joining John Morrell & Co. in September, 1955. Hianik is a 1950 graduate of Loyola University, Chicago. He is a certified public accountant and before joining Morrell was associated with the auditing firm of Price Waterhouse & Co.

Although residing in Ottumwa at present, McClelland is to transfer to the general offices of the company at 208 South LaSalle st., Chicago, early this month.

JOBS

THOMAS W. FOSTER has been appointed plant superintendent for Roegelein Provision Co., San Antonio, WILLIAM ROEGELEIN, president, announced. Foster has had 40 years

of experience in all phases of the meat industry in major cities throughout the nation and has been manager of several packing plants. His new duties will include responsibility for production of all Roegelein products.

JOHN A. (JACK) GRIFFIN, head of the transportation and purchasing departments at the Swift & Company plant in Evansville, Ind., has been promoted to the post of assistant to the general traffic manager of Swift & Company, Chicago. Griffin, who joined Swift in Iowa in 1932, has been transportation manager in Evansville since 1946 and head of purchasing there since September.

The appointment of FRANK J. GUTHRIE as general sales manager of the grocery and processed meat divisions of Stahl-Meyer, Inc., Brooklyn, has been announced by GEORGE A. SCHMIDT, JR., president of the company. Guthrie also has been appointed to the company's management committee, comprised of the president; JOHN P. DIERCKS, treasurer, and ROBERT S. SEVENAIR, vice president in charge of operations. Guthrie formerly was national sales manager of Junket Brand Foods, Little Falls, N. Y.



F. J. GUTHRIE

PLANTS

Graf Packing Co., Mercedes, Tex., is opening a new sausage division, ROBERT K. GRAF, a partner in the concern, announced.

Pitts Packing Co., Detroit, plans to revamp its entire plant in the very near future and construct a new addition that will increase the size of the building about 30 per cent, THOMAS LA ROSE, general manager, has informed the NP. The expansion program is based primarily on a complete line of prepackaged luncheon meats under the company's Mr. Pitts Finest label, he said. New equipment costing about \$75,000 will be installed. At present the firm is manufacturing nearly 3,000,000 lbs. of product a year and distributing another 1,000,000 lbs. as a jobber. Management hopes to attain production of 5,000,000 to 6,000,000 lbs. after

the project is completed, La Rose said. The firm's marketing area may be enlarged to take in all of Michigan. CLARENCE HACKBARTH is head of the company's sales department.

Klarer Provision Co., Inc., Louisville, has purchased the Mickelberry's Food Products Co. sausage plant at 200 N. Floyd, Louisville. The plant had been closed several weeks.

All the machinery and equipment of Quality Boneless Beef Co., Inc., Philadelphia, was sold at public auction recently on the premises of the firm at 314 N. Marshall st.

Formation of Universal Meat Packers as a subsidiary of Crown Packing Co., Detroit, to handle smoked and canned meats, has been announced by Crown partners CHARLES FINKEL and LOUIS WOOLMAN. Products will include boned pork items such as canned picnics. The new firm will operate from the Crown plant. A new smokehouse and new canning equipment are being installed for Universal.

Swift & Company has closed its sales unit at 254 E. Third st., Plainfield, N. J., after more than 50 years of operation. ANDREW J. HENKEL, manager there since 1942, said the Plainfield business and seven employees will be transferred to Swift units in Elizabeth and New Brunswick.

TRAILMARKS

The philosophy of OSCAR G. MAYER, chairman of the board of Oscar Mayer & Co., is stated in a booklet, "A Plan for Living," now being distributed by the Oscar Mayer Foundation, 1241 N. Sedgwick st., Chicago. The booklet is a reprint of an address that Mayer made in 1953 before the student body of Beloit College, in which he presented the following formula for a full and happy life: 1) Lifelong personal de-



OFFICIAL OPENING of Murry's Steaks, Inc., 403 Swann ave., Alexandria, Va., is marked by ribbon-cutting ceremony, plant tour and other activities, attracting more than 2,000 businessmen, city and chamber officials and friends. The new firm, which employs more than 60 persons, is a manufacturer and supplier of meat and allied products, serving hotels, restaurants and institutions in the Washington (D.C.) metropolitan area, Northern Virginia and Maryland. Shown above at ribbon-cutting ceremony are (l. to r.): Irving Rubin, business consultant; Robert V. H. Duncan, president of the Alexandria Chamber of Commerce; Murry Mendelson, plant manager, with his son, Ira; Mayor Leroy Bendheim of Alexandria; Alfred G. Mendelson, general manager of Murry's Steaks; Mrs. Alfred Mendelson; Mrs. Ervin Helman and Ervin Helman, family members of the operating staff.

velopment, 2) Generous consideration for others, and 3) Due service to society. Development during the past century of research as a means for solving physical and social problems, Mayer said, typifies the "personal development" portion of his formula and the research also results in service to mankind.

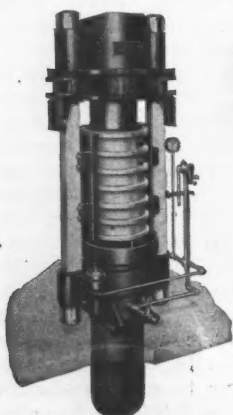
Bernard Bowman Corp., importer of canned hams and allied products from Holland, Germany and Denmark, has moved to more modern and larger quarters at 122 E. 42nd st., New York 17, N. Y.

The next annual dinner and dance of the Meat Trade Institute, Inc., New York City, will be held at 8 p.m. Saturday, February 16, in the Grand Ballroom of The Plaza, New York City. Representatives of firms in allied industries servicing the meat industry will be welcome. JOHN KRAUSS,

president of John Krauss, Inc., Jamaica, N. Y., is chairman of the dinner dance committee. Also serving on the committee are PAUL J. ARNETH, FREDERICK H. BUCHHOLZ, ANDREW J. DEILE, FRANK D. ORZCHOWSKI, MAX RAMELMEIER, FREDERICK T. SPAMER, the Institute's president, and HARRY WHITE, JR.

Illinois Meat Co., Chicago, recently donated 4,800 cans of corned beef hash through the American Red Cross for Hungarian refugees in Austria. A. W. BRICKMAN, president, said, the hash would provide a meal for about 7,500 refugees.

A Swift & Company salesman isn't sure whether his fourth child is the first baby born in the Chicago area in 1957 or, better yet, the last one born in 1956. Officials of Ingalls Memorial Hospital, Harvey, Ill., said that 6-lb., 11-oz. BRADLEY JAMES KOLESAR



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was born "at the stroke of midnight" on New Year's Eve. Nobody noticed whether it was the first stroke or the last stroke. Temporarily at least, the hospital is listing the birth date as January 1. JOHN KOLESAR, JR., and his wife, PATRICIA, hope that date is wrong so Bradley will entitle them to an income tax deduction for 1956.

The biggest family in Bexar County, Tex., was presented with more than 600 lbs. of meat on Christmas Eve by WILLIAM ROEGELEIN, JR., of Roegelien Provision Co., San Antonio. The meat and an 18½-ft. home freezer were prizes in a "biggest family" contest conducted by the *San Antonio Express* and *News*. Winner was the 19-member family of PABLO VASQUEZ, 47, an unemployed laborer partially crippled by rheumatism. Roegelien, who presented the meat personally, also offered a job to the oldest boy living at home.

MARTIN J. HOULIHAN, personnel manager of the Albany (N.Y.) division, Tobin Packing Co., Inc., has been elected president of the Capital District Personnel Association.

More than 30,000 hogs' heads were sold in San Antonio for the traditional Christmas Eve "Tamalada" tamale feast of Spanish-speaking families, estimated ALFRED REYES, manager of Apache Packing Co., San Antonio. Meat from the heads is used in the Christmas tamales.

JOSEPH WAGENHEIM, president of Joseph Wagenheim Co., Atlantic City, N. J., was elected a vice president of the Miss America pageant at the annual reorganization meeting of the beauty contest's board of directors.



INTRODUCTION OF the company's newly-designed canned ham label, which features pastel colors, an expanded line of canned imported pork products and its recently-developed Super Sharp processed cheese were highlights of the 45th anniversary sales meeting of J. S. Hoffman Co., Chicago. The new canned ham label is designed to attract attention with its bright yet subdued colors. The new cheese, developed in the firm's research laboratory, is said to be the first processed cheese to have the sharp tang of aged cheese, while possessing the advantage of being rindless. The product is to be packaged in various weights, including consumer sizes, according to H. I. Hoffman, president. Company officials shown above during ceremonies are (l. to r.): J. M. Finucane, vice president; B. Owsiny, promotion manager; H. I. Hoffman, president; E. L. Reichert, vice president; L. M. Markus, vice president; H. S. Manning, executive vice president, and S. S. Clayman.

DEATHS

ERNEST DOWKER, a partner in Ernest Dowker Packing Co., Gaylord, Mich., died recently of a heart attack.

KENNETH R. LAIRD, Vancouver, B. C., representative of First Spice Mixing Co., Toronto and New York City, was among the 62 victims of the ill-fated TCA plane which disappeared in the Canadian Rocky

Mountains last month. Laird was a meat packing plant superintendent before joining First Spice. He was a flier with the Canadian air force in World War II. Surviving are the widow, DOROTHY, and two children.

CHARLES LOEFFLER, retired treasurer of Illinois Packing Co., Chicago, died recently in Los Angeles, where he had resided for the past 15 years. Loeffler was with Illinois Packing from its founding more than 40 years ago. He sold his interest in the company when he retired in 1942.

GEORGE T. ALLARDICE, manager of the Albany (N.Y.) unit of Swift & Company since 1939, died suddenly. He joined Swift in Albany as a salesman in 1918.

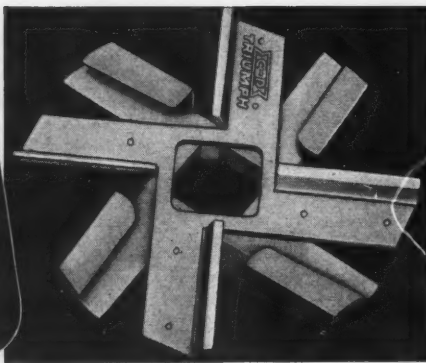
DON B. WESTLAKE, 49, who was supervisor of the frozen food department at The Canton Provision Co., Canton, Ohio, for ten years, died after a brief illness. He had been with Superior Provision Co., Massillon, Ohio, for the past six months.

GEORGE J. ROST, 49, Branchville, N. J., wholesale meat distributor, died after a long illness.

OWEN R. LAVIN, 62, chief of the fire department of Armour and Company, Chicago, for 40 years, died of a heart attack shortly after fighting a \$2,000 fire in an Armour egg cooler.



SOME OF the personnel of Food Management, Inc., enjoying a morning coffee break in the firm's new headquarters in Cincinnati. Reading clockwise, engineer Bill Kibler; vice president Burton A. Davis; treasurer W. W. Bystedt; president Norman Brammall; Jim Camp, director of client relations, and Norma Egart, secretary. An informal open house was recently held at the new location and visitors were shown the new engineering and layout department as well as the executive and general headquarters for the 25 engineers, supervisors, office, sales, merchandising and advertising experts who serve almost 200 U.S. and Canadian packers. The firm is now engaged in a study of prepackaging of red meats at all operating and merchandising levels.

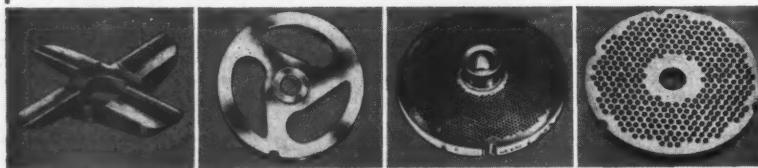


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Kingan Drops Appeal in Patent Infringement Case

Hall Laboratories, Inc., a subsidiary of Hagan Corp., Pittsburgh, announced that the Kingan division of Hygrade Food Products Corp. is withdrawing its appeal from the judgment handed down by the Federal Court in Richmond, Va., last September 24, holding Hall Patent 2,513,094 valid and infringed.

Royalties are to be paid for all past use of the Hall process by Hygrade and all its subsidiaries at the established royalty rate and, in addition, attorneys' fees and damages in the amount of \$75,000 will be paid. The total amount, including royalties for past use from 1954 to date, is in excess of \$250,000.

The Hall patent covers use of certain phosphates in curing meat.

Wyoming Slaughter Up 20% Under Inspection Program

Livestock slaughter has increased 20 per cent in Wyoming plants since a new state meat inspection program went into effect in May, 1955, as compared with the years immediately preceding, Wyoming Agriculture Commissioner William L. Chapman announced recently.

A total of 48,686 head of livestock had been inspected and approved for slaughter in 40 plants in that state under the new program by mid-December of this year, and 139 head had been condemned as unfit for human consumption, he reported. The inspection program was authorized by the 1955 Wyoming legislature.

10% Hormel Stock Dividend Authorized by Directors

Directors of Geo. A. Hormel & Co., Austin, Minn., have authorized a 10 per cent stock dividend on the common stock, at the rate of one share for each ten shares held. H. H. Corey, chairman of the board, announced at the annual meeting of shareholders. The dividend is payable January 25.

As reported in THE NATIONAL PROVISIONER of December 15, Hormel net earnings amounted to \$5,126,072, or \$9.85 per share of common, in the fiscal year ended October 27, 1956.

Inspection Problem Eased

Governor Meyner of New Jersey has signed into law a bill that permits the employment of unlicensed but otherwise qualified persons to serve as veterinary meat inspectors. The law is aimed at easing an inspection problem caused by veterinarian shortage.

LEGISLATION

WSMPA Signals Drive in New Congress to Shift Packer Regulatory Authority to FTC

A drive in the new Congress to return fair trade practice regulation in the meat packing industry to the Federal Trade Commission will be spearheaded by the Western States Meat Packers Association, the National Milk Producers Federation, the Idaho Wool Growers Association and others, according to a statement released this week by the western packers group.

Noting that provisions of the Packers and Stockyards Act give the Secretary of Agriculture exclusive authority to deal with monopoly and unfair trade practices of meat packers, the WSMFA statement asserted:

"Enforcement by the Secretary is lacking because the Department has no appropriation from Congress, has no enforcement staff available for this work, and has not exhibited for approximately 30 years any real desire to exercise its authority in the packing industry. Thus meat packing is the only industry in America which altogether escapes government supervision of unfair trade practices by which the giant companies force small competitors out of business. Since World War II there has been a wave of mergers as the big packers absorbed smaller companies, but USDA has not investigated a single one of these cases."

After reporting that Secretary of Agriculture Benson had indicated willingness to exercise his authority over the packers, WSMFA rejected such USDA regulation as "far more costly" than under the FTC, and stated that an official of the Packers and Stockyards Branch has estimated that "the Department of Agriculture would need a minimum staff of 60 full time employes to regulate fair

trade practices in the meat packing industry and control monopoly. On the other hand, the FTC could absorb the enforcement activities in the meat packing industry in its present work load with the addition of only a few employes."

The western packers association advanced the following arguments in favor of the transfer of authority:

"The independent packers are extremely vulnerable today to unfair competition. Ten national packers slaughter 50 per cent of the cattle; 60 per cent of the calves; 70 per cent of the hogs and 77 per cent of the sheep under federal inspection. These same companies slaughter about 70 per cent of all commercial slaughter of livestock in the United States.

"Advancement of the chain stores and elimination of independent local grocery stores is reducing the number of meat buyers and making it easier for the big packers to obtain a monopoly.

"The two biggest packers, Swift and Armour, can lose millions of dol-

lars on meat and meat products while driving out competition. These losses can be made up in other geographical regions or in various other industries in which they engage. The big packers are not even required to report their annual losses on meat to the Secretary of Agriculture. During the last 20 years the Department of Agriculture has allowed the big packers to delete all pertinent information from their annual reports to the Secretary that could have aided USDA in detecting unfair trade practices.

"Other industries are becoming aware of the fact that under the law they can purchase a 20 per cent interest in a packing plant and thereby free all of their businesses from the jurisdiction of the FTC. The Secretary of Agriculture has jurisdiction over packers and over all of their other business interests."

The WSMFA statement closed with the following caution:

"If we are to maintain competition in the meat industry in the future we must act now to check monopoly powers and practices, or it may be too late. Livestock associations and farm organizations will need to devote some real attention to this problem. Consumer and other groups also will be affected by its outcome."

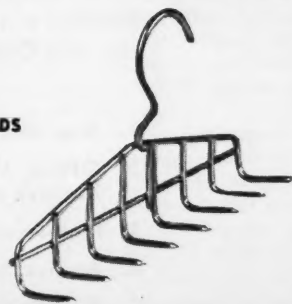
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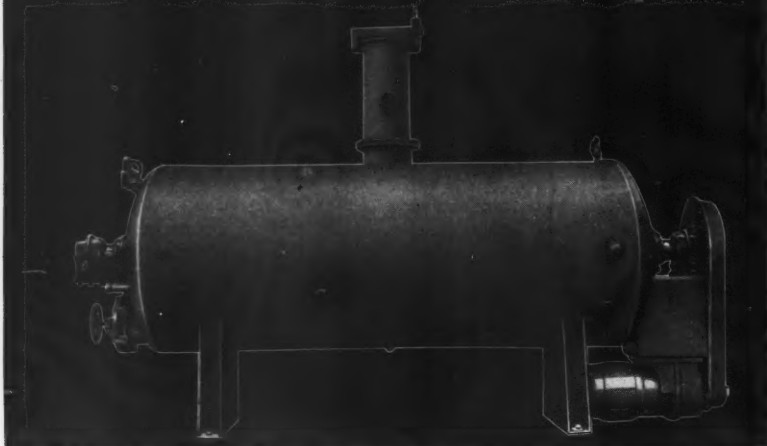
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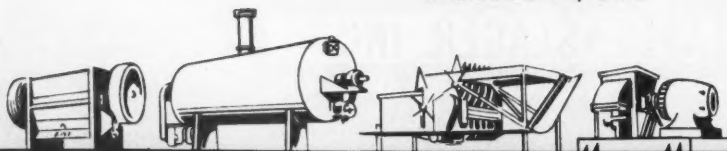
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Rath Net Hits Record High of \$3,628,629

Net earnings of The Rath Packing Co., Waterloo, Iowa, reached an all-time high of \$3,628,629 in the fiscal year ended October 27, 1956, the 65th year of continuous operation of the firm, Howard H. Rath, chairman of the board, and A. D. Donnell, president, revealed in the annual report to shareholders.

Sales tonnage of meat products increased approximately 4 per cent over fiscal 1955 and, notwithstanding a decline in prices, the dollar sales also increased slightly, amounting to \$265,464,744 compared with \$254,023,532 in 1955.

While net earnings were substantially larger than the prior year's profit of \$2,637,300, "they are still low as compared to those of other industries and in view of the need for capital expenditures to improve our facilities," Rath and Donnell said. The net profit amounted to 1.37c per dollar of sales and less than 1/2c per pound of product sold. The 1955 profit represented about 1c per dollar.

"There are rapid changes taking place in our industry in connection with the development of new products, particularly in the frozen meat line, new processes and machinery, new packing ideas and new merchandising methods," the Rath officers pointed out, explaining that large expenditures for new plant facilities and machinery are required to keep up with these new developments.

During the past year, they said, Rath completed improvements and additions to its freezing areas and installed additional low temperature freezing machines, which greatly enlarged the company's frozen foods facilities. The company also added to the smoke ovens and chill rooms devoted to the production of hams, bacon and other smoked items.

Another major improvement was the construction of a new processing branch in Los Angeles, financed under a sale and lease-back arrangement. This new facility will permit a material increase in the distribution of Rath products in that rapidly-growing market, the officers explained.

Pointing out that an adequate supply of livestock is in prospect for the 1957 year, they concluded:

"With our research and development department working on new products and improving old ones, our product control department watching quality, our sales and promotion departments extending our distribution and with a well-trained, industrious work force, we look toward the future with optimism."

Operations

LOWERING DEVICE SOLVES HIGH RAIL PROBLEM

The height of an exceptionally lofty track rail on the shipping dock of a beef processing plant was found to be too great for practical removal of hindquarters by ordinary procedures. This was a problem recently encountered by an Iowa concern when organizing operations in a plant it had purchased.

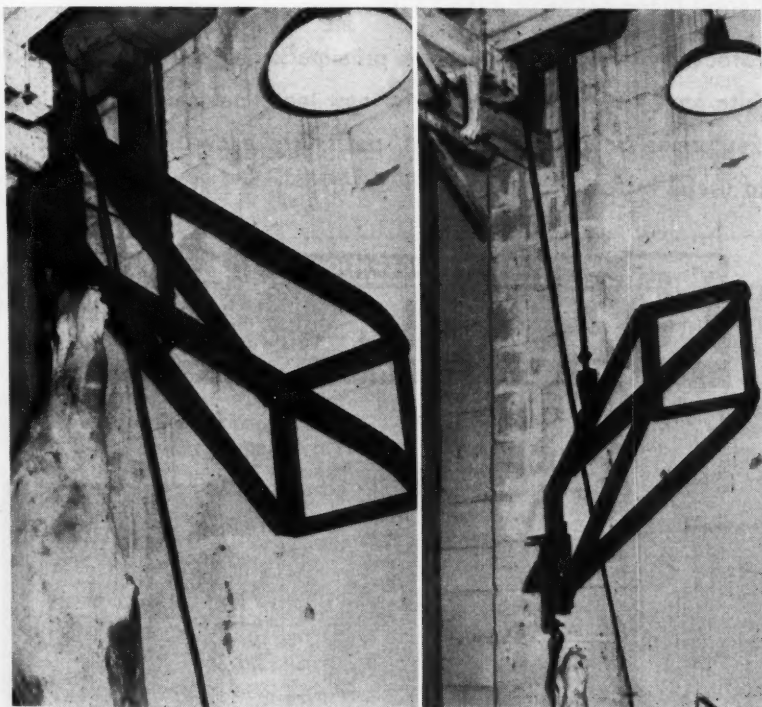
Use of a tall platform proved awkward and installation of a reversed track lowering rail was prohibited by narrow aisles. Changing the elevation of the entire track was not considered feasible or economical so that some other solution was sought by the operating force of the packing-house in question.

The difficulty was solved by adding to the main track a short branch deadending in a unique drop-rail device by means of which the hindquarters are conveniently lowered the required 5 ft. to 6 ft. At the end of the spur, an 8-in. long piece of the track is indented sufficiently to hold a trolley wheel without slipping and welded to the thin end of a strongly

constructed wedge-shaped frame made of $\frac{1}{2}$ in. x 3 in. rail stock. The opposite end of the frame is hinged at four points to an angle iron bracket which is fastened to an adjacent wall midway between the track rail and floor. Pivoted frame joints permit vertical movement and accurate positioning of the short rail end at the level of the tracking.

A simple but effective brake arm is employed to hold the loaded trolley wheel in the rail indentation while at track level and at the start of downward travel. This brake allows fast handling by assuring positive positioning of the trolley wheel on the lowering rail piece regardless of rough handling or swinging of the hindquarters. It is made of a straight piece of flat iron $\frac{1}{2}$ in. thick x $1\frac{1}{4}$ in. wide hinged at a suitable angle to the track hanger support beam. See picture at the right below.

Power for the device is obtained by push-button control of a $\frac{1}{2}$ -ton reverse acting electric hoist mounted above the track (see left photo).



LEFT: Lowering device receiving hindquarter from high rail. Chain hoist is mounted above track. Note check arm holding trolley wheel in groove. RIGHT: In lowered position the hindquarter can be adjusted to any convenient height for handling. Check arm holds trolley wheel in place during first 12 in. of lowering. The unit was shop made by an Iowa plant to meet a specific problem on the loading dock without expensive structural changes.

Convey Through Order Assembly to Truck

To increase operating efficiency, more and more meat packing firms are using the conveyORIZED method of order assembly. Under this the various products are pre-stacked in sectionalized bins and the orders are assembled in cartons as they pass the bins. Orders are prearranged so that they are loaded onto the trucks in first-in-last-out sequence.

There are several advantages to this system. It reduces the amount of han-

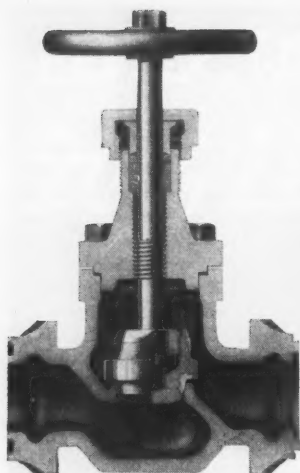


dling that must be done and the distance the order filler must cover; the conveyor does much of the handling and walking. It permits systematic rechecking of the orders as they move by a central point. With the aid of a calculator, a shipping clerk can total items on the bill and check them against the weight of the total order. Piece count in terms of cartons can be checked here, too.

Conveyor developments, such as the Expand-O-Veyor manufactured by The Oliver Corp., permit extending this technique directly into the truck. Once product is placed on the conveyor, it is not handled again until the truck loader places it in position in the vehicle. The conveyor has a wide belt and the orders arrive in the truck at a height that makes it convenient for the stowers to lift them.

The conveyor comes in sections so that it can be expanded to load the larger cross-country trailers and, as the truck is filled, the conveyor is shortened by removing a section. On a multistall loading dock the unit can be tailored to load into any spotted trucks at the platform.

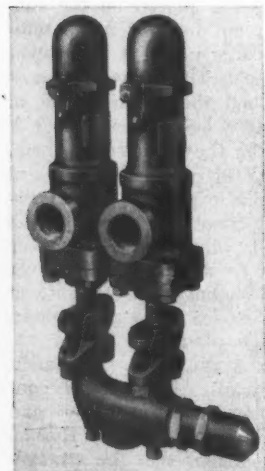
The Geo. A. Hormel & Co. branch at Birmingham, Ala., recently conveyORIZED its order assembly and truck loading operations. Hormel management states that the arrangement has increased productivity approximately 100 lbs. per man-hour. Since assembly and loading require



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Flanged angle valve having seal-cap, for use with Freon.



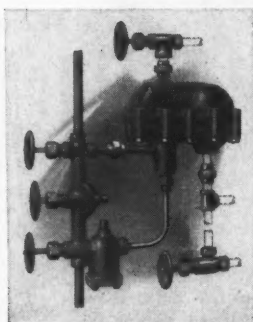
Two safety valves mounted above a dual-outlet valve.



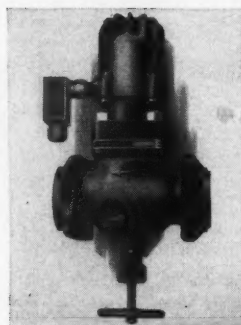
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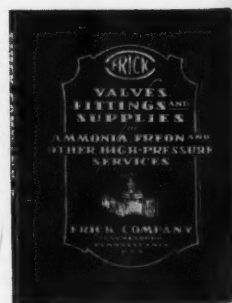
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from 10 to 15 operators, depending on the volume and type of loading, this represents a considerable saving. The setup can handle all kinds of product from a carton of onion soup to a quarter of beef.

Another advantage of the portable sectional conveyor is that the unit can be moved out of the way when

straight trucks of beef are being loaded or unloaded.

Some packers use a conveyor in the order assembly room to put up the orders and then use skid trucks to move the product onto the loading dock. While this method reduces the effort needed to assemble the order, it does entail extra work to move the

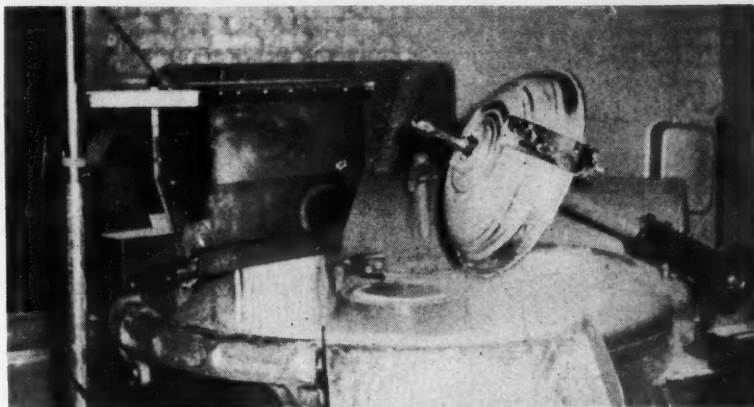
skid and lift the product from it.

Since modern packinghouse delivery trucks are refrigerated, it is more economical to load directly into a truck and pull the loaded vehicle onto a parking lot where the refrigeration units can be plugged in. Less cooler space is required than when loaded skids are allowed to accumulate.

Spreader Distributes Dry Milk Evenly Over Cutter Load at a Controlled Rate

Sausage makers who use non-fat dry milk solids in their products generally are confronted with the problem of securing an even distribution within the emulsion. This is desirable not only from the standpoint of flavor and texture, but also from that of conforming with the regulations. State and federal regulations limit the amount of milk solids that may be used in sausage. Consequently, with an uneven distribution in the emulsion, there is always the chance that the sample inspected might contain an excessive amount. To avoid this risk of inadvertent noncompliance, most sausage makers using milk solids generally add from $\frac{1}{2}$ to 1 per cent under the allowable maximum.

To permit the sausage maker to use the allowable maximum, Mid-Continent Dairy Products Co. has developed a simple and inexpensive metering device that feeds the dry milk solids into the emulsion at a controlled rate. The unit, which is clamped to a pole, is motor driven. The product is metered in either a fine, medium or heavy flow. A rod with perforations is set manually for the desired flow and locked. This rod is located at the bottom of the hop-



per. The motor then moves this rod across the larger matched openings at the bottom of the hopper, allowing the product to flow uniformly. Although the hopper is stainless steel and tapered, the slight vibration caused by the motor prevents caking. The hopper feeds the width of the bowl as the spreader is $2\frac{1}{2}$ ft. long.

More even distribution of the milk can be achieved with the unit than with the usual "dumping", since the dry milk is introduced in smaller amounts over a much greater area.

An additional advantage gained is the elimination of the dusting that occurs when dry milk is added in concentration in a few spots so that the material is churned upward as it passes under the knives. The unit introduces the dry milk directly above the emulsion and shields at the bottom of the hopper prevent dusting.

The device also can be used to introduce seasoning and cures.

The unit pivots on the pole and can be swung clear of the bowl for loading. It can be moved by one man.

Survey Points to Market for Package of Six Franks

A recent survey by Tee-Pak, Inc., Chicago, indicates there is a place for a package of six wieners in the self-service markets, the company has revealed. In the survey, undertaken in an effort to determine the optimum number of franks for a single package, 546 homemakers in a midwestern city were asked how many wieners they served per meal.

The responses are shown in the accompanying graph. A total of 306 homemakers, or 56 per cent of those questioned, said they serve six or fewer hot dogs per meal; 240, or 44 per cent of those surveyed, said they serve six or more franks per meal.

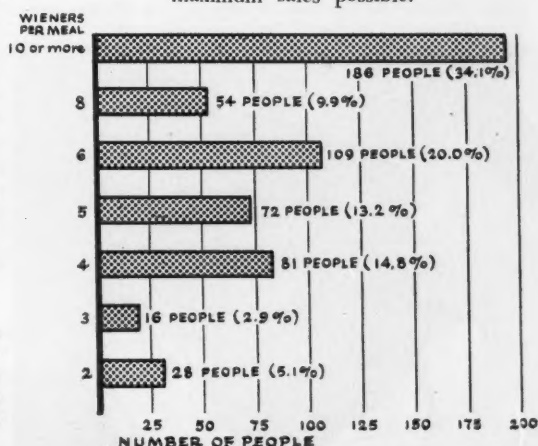
In view of the fact that 55.2 per cent of American households have three or fewer persons and 56 per

cent of the women interviewed in the Tee-Pak survey serve six or fewer hot dogs per meal, "it seems that there is a place for a package of six wieners in the self-service markets," the company concluded.

"Only 36 per cent of the women interviewed serve five or less wieners per meal. The difference between users of five and users of six hot dogs per meal is 20 per cent. This would indicate

that for those who buy less than a pound of wieners, the present $\frac{1}{2}$ -lb. package of five wieners is not the size unit that will bring the packer the maximum sales possible."

OF TOTAL households in the U. S., 55.2 per cent have three or fewer persons. Only 5.2 per cent are made up of seven or more.





PORK SAUSAGE in new foil packages is assembled by hand.



CLOSEUP VIEW of link placement operation. Package is checked. Product has excellent visibility in assembled package.



Cookery School Kickoff Promotes Pork Sausage

A CRITICAL factor in introducing any new sausage product is the initial breakdown of the resistance of the retail store operator. If this is achieved in an effective manner, the general sales presentation is made easier, since success begets success.

Confronted with the problem of introducing its new pork sausage links, packaged in a disposable cook-and-serve foil pan package, Leon's Sausage Co., Chicago, was stumped temporarily. However, Leon Tiahnybik, president and ex-Army cook, was certain the housewife had no more love for KP chores than the average GI, and felt certain the product would be a sales leader once it was introduced.

When Frank Guido, advertising manager, learned that Walter Kramer, owner of a suburban super mart and IGA official, was planning to hold a cookery demonstration to move turkeys for the Christmas season, he and Joe Minogue, large account sales manager for Leon's, prevailed on Kramer to stage a joint demonstration. They agreed that it should be held in an area other than the store. A local theatre was rented with Kramer paying the rental fee. Leon's agreed to provide the services of Francois Pope, famed Chicagoland culinary personality, who also does the firm's regular weekly TV show. A joint promotion of the cookery demonstration was accomplished through use of two full-page ads in the local newspaper and five local radio spots. As a special inducement approximately 50 prizes were offered for each demonstration. Kramer provided four roast turkeys and Leon's furnished cook books and packaged sausage products. Prize distribution was liberal so that the percentage of

IRVIN TIAHNYBIK, Milton J. Smith, distributor, Frank Guido and Joe Minogue examine cook book and product door prizes.



winners would be high. The demonstrations were staged at 1 p.m. and 2:30 because it was believed the housewives had some free time during the early afternoon.

Attendance numbered 427 at the first demonstration and 123 at the second. Each woman attending was given a door prize drawing ticket, a mimeographed booklet edited by Francois Pope containing recipes and cookery instruction for the holidays and a 10c discount coupon for the "Pigettes" redeemable at Kramer's. In his demonstration, Pope gave hints on poultry cookery and cutting and recommended pork sausage stuffing for turkeys. Miss Carol Lewis, a collegiate beauty queen, drew the attendance tickets for the awards at the end of each demonstration.

Irvin Tiahnybik, vice president, says the demonstration was successful. Kramer sold 1,250 lbs. of the Pigettes, the brand name for the packaged pork sausage.

On the basis of this experience, other accounts have been added. The success is doubly significant inasmuch as firm's trade is with jobbers who want a "sure thing" before they promote it. The total cost of \$158 was nominal, according to Tiahnybik, sr., since Pope's time was available at no cost under the firm's TV contract.

The package, which uses Ecko-Alcoa foil trays and Avery 7 mil cellophane printed closures, is hand assembled and crimped with a foot-operated machine.

Financial Notes

The board of directors of John Morrell & Co., Chicago, has declared a dividend of 25c a share on its capital stock payable January 31, 1957, to stockholders of record at the close of business January 4, 1957.

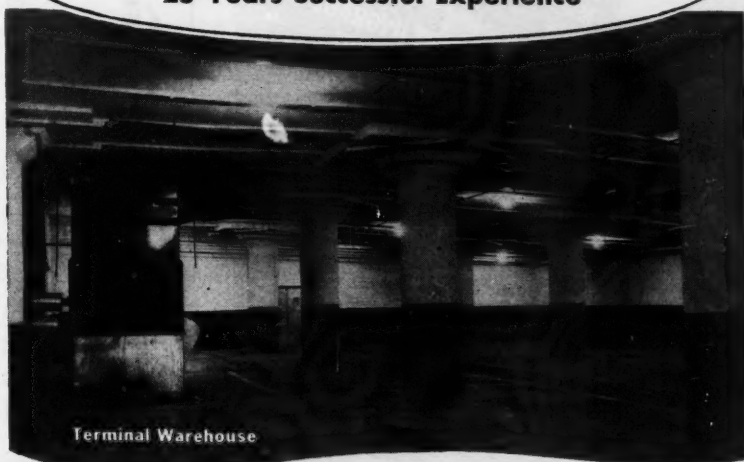
The directors also declared a 2 per cent stock dividend payable in shares of capital stock of the company on January 31, 1957, to holders of record at the close of business January 4, 1957. No fractional shares will be issued in connection with the stock dividend, but in lieu thereof, stockholders entitled thereto shall receive a cash payment of 40c per share, the company disclosed.

To Exhibit at Chicago Fair

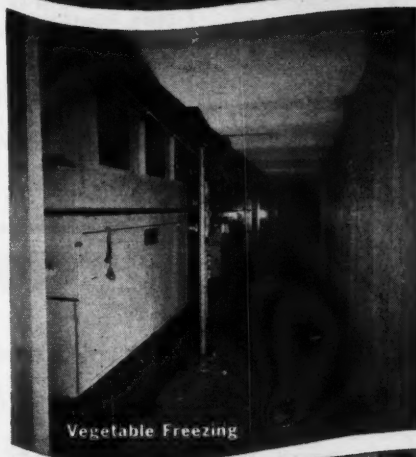
Oscar Mayer & Co. and The Visking Corp. will be among exhibitors at the Chicagoland Fair, business, industrial and cultural exposition to be held at Navy Pier, Chicago, June 28 through July 14, Richard Revnes, director of the fair, has announced. The show is sponsored by the Association of Commerce and Industry.

NIAGARA "NO FROST"

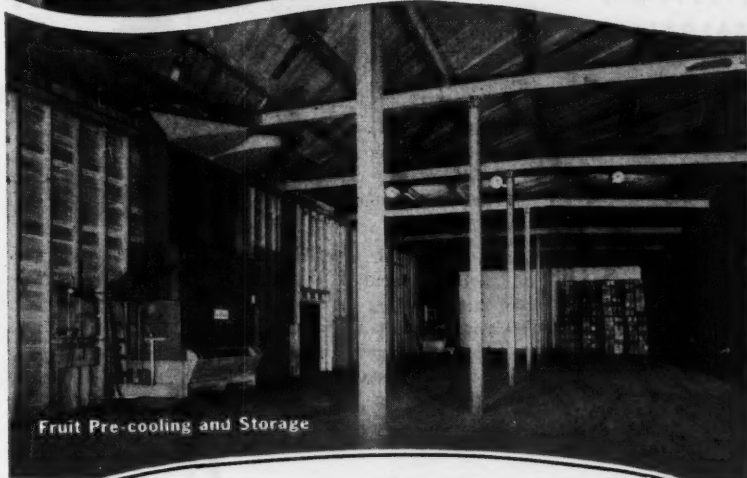
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Write for Niagara Bulletin 105

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District Engineers in Principal Cities of U. S. and Canada

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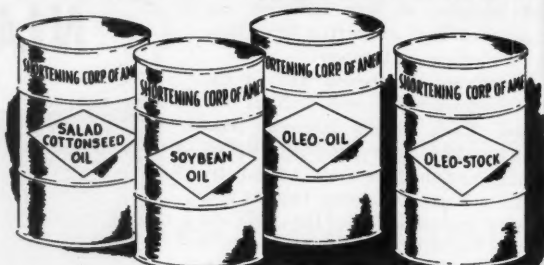
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BY JOHN MORRELL & CO., OTTUMWA, IOWA, SIOUX FALLS, SO. DAKOTA
ESTHERVILLE, IOWA, AND MADISON, SO. DAKOTA
Processors of fine quality Ham - Bacon - Sausage - Canned Meats - Pork - Beef - Lamb

ALL MEAT . . . output, exports, imports, stocks

Meat Output Second Smallest of Year

The holiday interruption in livestock marketing and slaughter operations, reduced meat production for the Christmas week to 338,000,000 lbs. Under a 21 per cent reduction from the 427,000,000 lbs. produced during the previous full week, it was the second smallest volume of the year and 9 per cent smaller than the 372,000,000 lbs. for the same week last year. Slaughter of all livestock was down, with that of cattle off 18 per cent and that of hogs, down 24 per cent. However, slaughter of cattle numbered 2 per cent larger than last year, while hog kill was down 20 per cent from last year's count for the same week.

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Dec. 29, 1956	320	174.4	1,060	141.3
Dec. 22, 1956	390	209.4	1,390	188.2
Dec. 31, 1955	314	172.4	1,333	175.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Dec. 29, 1956	98	11.5	225	10.6	338
Dec. 22, 1956	160	18.7	230	10.8	427
Dec. 31, 1955	105	12.0	260	12.2	372

1956-56 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1956-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Dec. 29, 1956	1,000	545	238	133
Dec. 22, 1956	995	537	240	135
Dec. 31, 1955	1,007	549	238	131

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Dec. 29, 1956	215	117	99	47	—	32.8*
Dec. 22, 1956	215	117	98	47	—	42.0*
Dec. 31, 1955	210	114	99	47	16.3	51.9

*Estimated by the Provisioner

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 185,800,000 lbs. on December 29. This amount was 27 per cent smaller than the 255,000,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 64,400,000 lbs., or 18 per cent below the 78,400,000 lbs. last year.

	Dec. 29 stocks as Percentages of Inventories on	Dec. 15	Dec. 31
HAMS:	1956	1955	
Cured, S.P.-D.S.	70	63	
Frozen for cure, S.P.-D.S.	106	87	
Total hams	85	74	
PICNICS:			
Cured, S.P.-D.C.	80	65	
Frozen for cure, S.P.-D.C.	113	90	
Total picnics	104	80	
BELLIES:			
Cured, D.S.	100	72	
Frozen for cure, D.S.	103	17	
Cured, S.P.-D.C.	103	82	
Frozen for cure, S.P.-D.C.	113	61	
OTHER CURED MEATS:			
Cured and in cure	107	126	
Frozen and in cure	105	79	
Total other	106	98	
FAT BACKS:			
Cured, D.S.	111	128	
FRESH FROZEN:			
Loins, spareribs, neck- bones, trimmings, other	108	75	
—Total	108	75	
LARD	94	84	
RENDERED PORK FAT	115	80	

CHICAGO LARD STOCKS

Lard inventories in Chicago on December 31 totaled 27,567,045 lbs., according to the Chicago Board of Trade. This volume compared with 28,225,642 lbs. in storage on November 30 and 21,525,907 lbs. on December 31 last year.

Lard stocks by classes appear below in lbs. as follows:

	Dec. 31, '56	Nov. 30, '56	Dec. 31, '55
P.S. Lard (a)	10,878,283	8,387,563	17,058,231
P.S. Lard (b)	9,774,075	14,482,755	40,000
Dry Rendered			
Lard (a)	866,443	—	2,354,180
Dry Rendered			
Lard (b)	4,008,178	6,005,175	—
Other Lard	2,040,068	2,350,176	2,073,490
TOTAL LARD	27,567,045	28,225,642	21,525,907

(a) Made since Oct. 1, 1956.
(b) Made previous to Oct. 1, 1956.

U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on November 30, 1956, totaled 103,484,000 lbs., according to the Bureau of Census. This was a decrease from 106,352,000 lbs. a month before, but an increase over the 98,426,000 lbs. a year earlier.

MEAT EXPORTS, IMPORTS

Export business in lard fell in October to 46,812,974 lbs. from 56,425,861 lbs. for the month last year. Exports of edible tallow at 1,208,231 lbs. were down from 1,927,435 lbs. shipped in October 1955. Exports of hams and shoulders at 1,514,995 lbs., although larger than last year's October volume of 1,229,075 lbs., were smaller than imports of such items. Movement abroad of 98,004,689 lbs. of inedible tallow in October declined from 98,421,502 lbs. last year.

On the import side, inshipments of canned beef in October at 4,846,308 lbs. were below the 6,924,196 lbs. imported during the month last year. Imports of canned and cooked hams and shoulders amounting to 5,163,132 lbs. were down sharply from 7,501,763 lbs. in October last year. The USDA report on exports and imports of meat products by items is as follows:

	Oct. 1956	Oct. 1955
EXPORTS (Domestic)	Pounds	Pounds
Beef and veal—		
Fresh or frozen	10,486,506	577,830
Pickled or cured	930,387	2,167,547
Pork—		
Fresh or frozen (except canned)	386,182	825,473
Hams & shoulders, cured or cooked	1,514,995	1,229,075
Bacon	112,303	294,527
Other pork, pickled, salted or otherwise cured	3,347,408	3,064,304
Sausage, bologna & frankfurters (except canned)	273,395	178,039
Other meats, except canned	7,619,781	8,557,003
Canned meats—		
Beef and veal	512,232	355,045
Sausage, bologna & frankfurters	376,890	334,193
Hams and shoulders	151,119	85,106
Other pork, canned	385,083	342,155
Other meats & meat products, canned ¹	189,452	127,084
Lamb and mutton (except canned)	26,424	27,467
Lard, (includes rendered pork fat)	46,812,974	56,425,861
Tallow, edible	1,208,231	1,927,435
Tallow, inedible	98,004,689	98,421,502
Inedible animal oils, n.e.c.	121,624	586,340
Inedible animal greases & fats, n.e.c.	10,200,367	17,769,811
IMPORTS—		
Beef, fresh or frozen	3,752,643	1,941,990
Veal, fresh or frozen	19,250	712
Beef and veal, pickled or cured	867,494	560,978
Canned beef (includes corned beef)	4,846,308	6,924,196
Pork, fresh or chilled or frozen	2,202,517	2,688,503
Hams, shoulders, bacon and other pork ¹	307,731	460,298
Canned cooked hams and shoulders	5,163,132	7,501,763
Other pork, prepared or preserved ²	671,184	69,607
Meats, fresh, chilled, frozen, n.e.s.	5,015	12,561
Meats, canned, prep. or pres., n.e.s.	515,500	232,854
Lamb, mutton and goat meat	13,295	265,142
Tallow, inedible	—	—
Tallow, edible	238,360	—

¹Not cooked, boned or canned or made into sausage.

²Includes fresh pork sausage. Compiled from official records, Bureau of the Census.

PROCESSED MEATS . . . SUPPLIES

World Meat Exports Show Gain in 1955; British Imports Up From Year Before

World meat exports rose moderately in 1955 and probably established a new high for the post war period. Exports from the 44 countries for which detailed estimates have been prepared totaled almost 5,000,-

000,000 lbs. compared with 4,800,-000,000 lbs. a year earlier and 4,500,-000,000 lbs., the average during both 1946-50 and 1934-38.

The high level of trade reflects large production in the principal sur-

plus-producing countries and the continued strong demand for meat in the United Kingdom and other countries in Western Europe. From the end of World War II through 1955 there was a general increase in the import requirements of Western Europe, despite sharply increased domestic meat production.

Exports from South America in 1955 continued to rise. Exports from Australia and New Zealand continued at very high levels and were greater than in 1954. There was a significant decline in the movement from North America, reflecting smaller shipments from Canada and Mexico.

Imports by the United Kingdom in 1955 of 3,400,000,000 lbs. rose to the highest levels in recent years, but continued slightly below their pre-war average. The U. K. accounted for 72 per cent of world's imports in 1955. The high level of meat production in the U. K. is limiting imports.

Imports into Western Europe (excluding the U. K.) increased from 420,000,000 lbs. in 1952 to 624,000,000 lbs. in 1955. These imports represented 13 per cent of the world's trade in 1955.

Imports by the U. S. during 1955 of 399,000,000 lbs. represented 9 per cent of the world total. U. S. imports consisted largely of canned hams and shoulders from Denmark, the Netherlands, Poland, Western Germany and Canada, and canned beef, mostly corned, from Argentina and Uruguay. Some cured beef was imported from Mexico as well as fresh and frozen beef from Canada.

INTERNATIONAL MEAT TRADE, AVERAGES 1946-50, ANNUAL 1954-1955¹

Continent and Country	Averages 1946-50		1954 ²		1955 ²	
	Exports 1,000 lbs.	Imports 1,000 lbs.	Exports 1,000 lbs.	Imports 1,000 lbs.	Exports 1,000 lbs.	Imports 1,000 lbs.
NORTH AMERICA:						
Canada ³	370,750	16,425	156,275	52,656	92,919	57,320
Mexico	56,710	44,805	44,805	1,435	29,873	1,430
United States	409,300	218,600	121,000	412,000	138,000	399,000
Others	6,315	24,490	4,206	21,930	1,861	31,960
Total	843,100	260,400	326,300	488,100	262,700	489,700
EUROPE:						
Belgium	25,250	190,260	29,125	38,478	31,942	39,573
Denmark ⁴	355,530	690	590,804	2,125	871,543	2,414
France	42,700	111,945	165,557	74,510	121,944	77,612
Germany, West ⁵	1,385	141,600	37,539	136,155	41,481	141,021
Netherlands	29,335	59,370	277,300	45,663	338,140	48,782
United Kingdom ⁷	2,025	3,033,475	15,485	2,982,076	18,064	3,372,959
Others	76,915	227,735	325,018	167,189	237,327	314,490
Total W. Eur.	553,100	3,765,100	1,680,800	3,452,580	1,660,440	3,896,780
Germany, East	60	28,200	10	13,800
Poland	135,800	1,900	135,000	520
Others	15,180	25,400	31,920	27,100
Total E. Eur. ⁸	41,600	141,800	151,040	105,500	166,800	141,420
U.S.S.R. (Eur., Asia) ⁸	...	67,100	...	103,200	...	79,200
ASIA						
Rep. of Philippines	...	16,665	...	27,104	...	27,296
Total Asia (excl. USSR)	...	16,700	...	27,100	...	27,300
SOUTH AMERICA:						
Argentina	1,308,900	...	886,000	...	1,208,568	...
Brazil	134,785	2,240	495	14,520	21,277	649
Paraguay	40,600	...	10,045
Uruguay	235,830	...	284,200	...	59,180	...
Others	12,530	38,140	1,752	39,191	1,945	33,562
Total South America	1,732,000	40,400	1,182,500	53,700	1,290,100	34,200
AFRICA:						
Total Africa	56,000	23,100	28,600	12,800	18,090	3,200
OCEANIA:						
Australia	491,315	...	624,744	...	668,093	...
New Zealand	782,190	...	821,234	...	887,475	...
Total Oceania	1,273,500	...	1,446,000	...	1,555,600	...
TOTAL WORLD	4,479,900	4,314,600	4,815,200	4,412,800	4,953,700	4,571,900

¹All meats converted to carcass weight equivalent—includes beef and veal pork, mutton and lamb, goat and horse meat; excludes live animals, edible variety meat, large rabbit and poultry meat. ²Preliminary. ³Includes Newfoundland beginning April 1, 1949. ⁴Partially estimated. ⁵Includes carcass meat equivalent of live cattle exports prior to 1953. ⁶Western Germany, beginning Oct. 1, 1949. ⁷Includes edible variety meat. ⁸Present territory for post-war years. ⁹Estimated, based on imports into receiving countries reporting imports by origin. ¹⁰Estimated, based on exports for supplying countries reporting exports by destination.

DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog cas., .42	@46
Pork sausage, bulk	
in 1-lb. roll	@37½
Pork sausage, sheep cas.	
1-lb. pkge.	@52
Frankfurters, sheep casing, 1-lb. pkge.	@57
Franks, skinless, 1-lb.	@44
Bologna (ring)	@44
Bologna, artificial cas.	@38
Smoked liver, hog bungs	@42½
Smoked liver, art. cas.	@42
Polish sausage, smoked	@54
New Eng. lunch spec.	@55
Olive loaf	@47½
Tongue and blood	@43
Pepper loaf	@55½
Pickle & Pimiento loaf	@46

SEEDS AND HERBS

(l.c.l. prices)	
Whole	Ground
Caraway seed	31
Cominos seed	31
Mustard seed:	
fancy	23
yellow Amer.	17
Oregano	34
Coriander	
Morocco, No. 1	25
French	73
Sage, Dalmatian	78
No. 1	58

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	89@92
Thuringer	47@50
Farmer	72@75
Holsteiner	73@75
B. C. Salami	76@79
Pepperoni	66@68
Genoa style salami, ch.	93@96
Cooked salami	45@47
Sicilian	81@85
Goteborg	70@73
Mortadella	49@52

SPICES

(Basis, Chgo. orig. bbls., bags, bales)	
Whole	Ground
Allspice prime	96
Resifted	1.04
Chilli, Powder	52
Chilli, Pepper	45
Cloves, Zanzibar	65
Ginger, Jam., unbl.	1.01
Mace, fancy Banda	3.50
West Indies	3.50
East Indies	3.80
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	3.02
Paprika, Spanish	88
Pepper, cayenne	54
Pepper:	
Red No. 1	54
White	49
Black	39

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef Casings:	
Rounds—	
Export, narrow,	32/35 mm. 1.15@1.35
Export, med.,	35/38 1.00@1.10
Export, med., wide,	38/40 1.10@1.35
Export, wide,	40/44 1.35@1.60
Export, jumbo,	44/up. 2.10@2.50
Domestic, regular	65@ 90
Domestic, wide	90@1.10
No. 1 weasels,	
24 inch/up.	12@ 16
No. 2 weas., 22 in./up.	9@ 14
Middles—	
Sewing, 1½@2½ in.	1.25@1.65
Select, wide, 2½@2½ in.	1.80@2.10
Extra select,	
2½@2½ in.	2.60@2.90
Bungs, exp. No. 1	25@ 34
Bungs, domestic	18@ 25
Dried or salt bladders,	
piece:	
8-10 in. wide, flat.	9@ 11
10-12 in. wide, flat.	10@ 12
12-15 in. wide, flat.	17@ 19
Pork Casings:	
Extra narrow, 29 mm.	
and down	4.00@4.35
Narrow,	
29@32 mm.	3.85@4.35
Medium,	
32@35 mm.	2.50@2.60
Spec. medium,	
35/38 mm.	2.00@2.25

Hog Bungs—

Sow	55@
Export, 34 in. cut	47@
Large prime, 34 in.	33@
Med. prime, 34 in.	24@
Small prime	16@
Middles, 1 per set,	
cap off	55@
Sheep Casings (per hank):	
26/28 mm.	5.45@6.00
24/26 mm.	6.00@6.50
22/24 mm.	4.85@5.10
20/22 mm.	4.00@4.40
18/20 mm.	3.10@3.35
16/18 mm.	1.80@2.10

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$11.80
Pure rid., gran. nitrate of soda	6.00
Pure rid., powdered nitrate of soda	6.00
Salt, paper sacked, f.o.b. Chgo.	29.00
Raw, 96 basis, f.o.b. N.Y.	45.55
Refined standard cane gran. basis (Chgo.)	45.55
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	45.55
Dextrose (less 20c):	
Cerelease, regular, cwt.	7.00
Ex-Warehouse, Chicago	7.00

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

January 2, 1957

WHOLESALE FRESH MEATS

CARCASS BEEF

Steer:	(carlots, lb.)
Prime, 600/800	40m
Choice, 500/600	34 1/4
Choice, 600/700	34 @34 1/4
Choice, 700/800	33 1/4 @34
Good, 500/600	31 1/4 @32
Good, 600/700	31 1/4 @32
Bull	26 1/4
Commercial cow	22 @22 1/4
Canner-cutter cow	22

PRIMAL BEEF CUTS

Prime:		
Hindqtrs., 5/800	None atd.	
Foreqtrs., 5/800	None atd.	
Rounds, all wts.	41a	
Td. loins, 50/70 (1cl)	84 @97	
Sq. chucks, 70/90	28 1/4 @29	
Arm chucks, 80/110	27 @28	
Briskets (1cl)	23 @24	
Ribs, 25/35 (1cl)	62 @68	
Navels, No. 1	11	
Flanks, rough No. 1	12	

COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
56@57	Cow, 3/4	51@53
70@72	Cow, 3/4	57@59
70@72	Cow, 4/5	62@64
56@58	Cow, 5/6	69@71
56@58	Bull, 5/6	78@80

BEEF HAM SETS

Inside, 12/14	36 1/4 @39
Outside, 8/14	34 1/4 @36
Kanckles, 7 1/2 up	36 1/4 @39

CARCASS MUTTON

Choice, 70/down	16 @17
Good, 70/down	15 @16
a-nominal.	

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
JAN. 2	Jan. 2	Jan. 2	Jan. 2
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$35.00@37.00	\$35.00@37.00	\$36.00@38.00
600-700 lbs.	34.50@35.50	34.00@36.00	35.00@37.50
Good:			
500-600 lbs.	32.00@34.00	32.00@34.00	31.00@34.00
600-700 lbs.	29.00@32.00	30.00@32.00	30.00@33.00
Standard:			
350-600 lbs.	29.00@33.00	30.00@32.00	26.00@31.00
COW:			
Standard, all wts.	None quoted	27.00@29.00	None quoted
Commercial, all wts.	23.00@25.00	25.00@27.00	21.00@24.00
Utility, all wts.	22.00@24.00	21.00@23.00	21.00@23.00
Canner-Cutter	None quoted	18.00@21.00	18.00@22.00
Bull, util. & com'l.	28.00@31.00	None quoted	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
300 lbs. down	36.00@39.00	37.00@39.00	36.00@40.00
Good:			
300 lbs. down	32.00@35.00	36.00@38.00	35.00@39.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	37.00@40.00	None quoted	37.00@39.00
35-45 lbs.	36.00@38.00	None quoted	35.00@37.00
Choice:			
45-55 lbs.	37.00@40.00	38.00@40.00	34.00@38.00
35-45 lbs.	36.00@38.00	35.00@38.00	32.00@37.00
Good, all wts.	34.00@37.00	34.00@38.00	31.00@36.00
MUTTON (EWE):			
Choice, 70 lbs. down	17.00@20.00	None quoted	11.00@14.00
Good, 70 lbs. down	17.00@20.00	None quoted	12.00@15.00

NEW YORK

January 2, 1957

WHOLESALE FRESH MEATS

BEEF CUTS

Steer:	(L.C.I. prices)	Western
Prime, carc., 6/700	\$43.00@45.00	
Prime, carc., 7/800	43.00@43.50	
Choice, carc., 6/700	37.50@39.00	
Choice, carc., 7/800	37.00@38.50	
Good, carc., 6/700	35.00@36.50	
Good, carc., 7/800	34.50@35.50	
Hinds, pr., 6/700	53.00@58.00	
Hinds, pr., 7/800	54.00@59.00	
Hinds, ch., 6/700	48.00@52.00	
Hinds, ch., 7/800	46.00@48.00	
Hinds, gd., 6/700	43.00@44.00	
Hinds, gd., 7/800	42.00@43.00	

BEEF CUTS

Prime steer:	(L.C.I. prices, lb.)	City
Hindqtrs., 600/700	55 @ 60	
Hindqtrs., 700/800	54 @ 59	
Hindqtrs., 800/900	53 @ 58	
Rounds, flank off	43 @ 47	
Rounds, diamond		
bone, flank off	44 @ 47	
Short loins, untrim.	94 @ 1.04	
Short loins, trim.	13 @ 1.34	
Flanks	63 @ 67	
Ribs (7 bone cut)	30 @ 33	
Arm chucks	32 @ 34	
Briskets	14 @ 15	

Choice steer:	(L.C.I. carcass prices)	Western
Hindqtrs., 600/700	48 @ 52	
Hindqtrs., 700/800	47 @ 51	
Hindqtrs., 800/900	46 1/4 @ 48	
Rounds, flank off	42 @ 46	
Rounds, diamond		
bone, flank off	43 @ 47	
Short loins, untrim.	72 @ 80	
Short loins, trim.	94 @ 1.02	
Flanks	124 @ 13	
Ribs (7 bone cut)	55 @ 60	
Arm chucks	27 @ 30	
Briskets	30 @ 33	
Plates	12 1/4 @ 13 1/4	

N. Y. MEAT PRICES

Receipts reported by the USDA Marketing Service, week ended Dec. 29, 1956, with comparisons:

STEER AND HEIFER: Carcasses	Week ended Dec. 29	10,673
Week previous	14,355	

COW:	Week ended Dec. 29	1,068
Week previous	1,783	

BULL:	Week ended Dec. 29	463
Week previous	641	

VEAL:	Week ended Dec. 29	14,862
Week previous	16,617	

LAMB:	Week ended Dec. 29	28,168
Week previous	33,188	

MUTTON:	Week ended Dec. 29	687
Week previous	795	

HOG AND PIG:	Week ended Dec. 29	6,903
Week previous	7,519	

PORK CUTS:	Lbs.	Week ended Dec. 29	970,690
Week previous		1,897,796	

BEEF CUTS:	Week ended Dec. 29	344,063
Week previous	443,930	

VEAL AND CALF CUTS:	Week ended Dec. 29	2,147
Week previous	2,045	

LAMB AND MUTTON:	Week ended Dec. 29	125
Week previous	500	

BEEF CURED:	Week ended Dec. 29	12,224
Week previous	13,341	

PORK CURED AND SMOKED:	Week ended Dec. 29	209,810
Week previous	190,221	

LOCAL SLAUGHTER

CATTLE:	Head	Week ended Dec. 29	9,749
Week previous		11,936	

CALVES:	Week ended Dec. 29	7,034
Week previous	9,427	

FANCY MEATS

(L.C.I. prices)

Veal breads, 6/12 oz.	60
12 oz./up	90
Beef livers, selected	33
Beef kidneys	14
Oxtails, 1/2 lb., frozen	13

LAMB

(L.C.I. carcass prices, cwt.)

Prime, 30/40	\$43.00@48.00
Prime, 40/45	44.00@48.00
Prime, 45/55	41.00@44.00
Prime, 55/65	40.00@41.00
Choice, 30/40	42.00@45.00
Choice, 40/45	43.00@46.00
Choice, 45/55	41.00@43.00
Choice, 55/65	38.00@39.00
Good, 30/40	41.00@42.00
Good, 40/45	40.00@41.00
Good, 45/55	37.00@38.00

VEAL-SKIN OFF

(L.C.I. carcass prices) Western	
Prime, 90/120	\$43.00@49.00
Choice, 90/120	36.00@42.00
Good, 50/90	30.00@35.00
Good, 90/120	32.00@34.00
Stand., 50/90	24.00@26.00
Stand., 90/120	26.00@28.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.75
Breast fat (cwt.)	2.50
Edible suet (cwt.)	3.00
Inedible suet (cwt.)	3.00

HOGS:	Week ended Dec. 29	51,541
Week previous	66,104	

SHEEP:	Week ended Dec. 29	30,907
Week previous	39,511	

COUNTRY DRESSED MEAT

VEAL: Carcasses	Week ended Dec. 29	5,376
Week previous	6,846	

HOGS:	Week ended Dec. 29	369
Week previous	1,070	

LAMB AND MUTTON:

Week ended Dec. 29	60
Week previous	201

PHILA. FRESH MEATS

Jan. 2, 1957

WESTERN DRESSED

STEER CARCASSES: (cwt.)	
Choice, 500/600	\$38.00@40.00
Choice, 600/700	38.00@39.50
Good, 500/600	34.50@35.50
Hinds, choice	47.00@49.00
Hinds, good	42.00@44.00
Rounds, choice	41.00@44.00
Rounds, good	38.00@40.00

COW:	Com'l, all wts.	26.00@27.50
Utility, all wts.	23.50@24.50	

VEAL (SKIN OFF):

Choice, 90/120	42.00@45.00
Choice, 120/150	42.00@45.00
Good, 50/90	34.00@38.00
Good, 90/150	35.00@39.00

LAMB:	Ch. & pr., 30/45	40.00@44.00
Ch. & pr., 45/55	40.00@44.00	
Good, 30/45	38.00@40.00	
Good, 45/55	38.00@40.00	

LOCALLY DRESSED

STEER BEEF (lb.): Choice	Good
Carc., 5/700, 35 1/4 @40	33 1/4 @36
Carc., 7/800, 35 1/4 @39 1/4	33 @35 1/4
Hinds, 500/700	47 @49
Hinds, 700/800	46 @48
Rounds, no flank	42 @45
Hip rd. plus flank	39 @43
Full loin, untrim.	52 @56
Short loin, untrim.	67 @75
Ribs, (7 bone)	58 @62
Arm chucks	28 @31
Briskets	30 @34
Short plates	13 @17

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

(Carlott basis, Chicago price zone, January 2, 1957)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
44 1/2	10/12	28 1/2	6/8
43 1/2	12/14	28 1/2	8/10
42	14/16	28	10/12
42	16/18	27 1/2	12/14
42	18/20	25 1/2	14/16
42 1/2	20/22	24	16/18
42 1/2	22/24	23	18/20
42 1/2	24/26	23	
40 1/2	25/30		
36 1/2	25/up, 2's in.		
Ham quotations based on product conforming to Board of Trade definition regarding new trim.		D.S. Clear	
		18 1/2	18/20
		18 1/2	20/25
		18 1/2	25/30
		17b	30/35
		16 1/2	35/40
		16 1/2	40/50
PICNICS		FRESH PORK CUTS	
Fresh or F.F.A.	Frozen	Job Lot	Car Lot
24 1/2	4/6	39 1/2 40 Loins, 12/dn.	36 1/2
23 1/2	6/8	37 1/2 38 Loins, 12/16	36
23 1/2 23 1/2	8/10	36	34 1/2
23 1/2 23 1/2	10/12	34 1/2 Loins, 16/20	34 1/2
22 1/2 23 1/2	12/14	34	32
22 1/2 23 1/2	14/16	32	31
22 1/2 23 1/2	16/18	32	31
22 1/2 23 1/2	18/20	32	31 1/2
22 1/2 23 1/2	20/25	32 26	29 1/2
22 1/2 23 1/2	2's in.	19	18 1/2
FAT BACKS		OTHER CELLAR CUTS	
Fresh or Frozen	Cured	Fresh or Frozen	Cured
10 1/2	6/8	13	unq.
11 1/2	8/10	11	unq.
14 1/2	10/12	11 1/2	unq.
16	12/14	11 1/2	unq.
16 1/2	14/16		
17 1/2	16/18		
17 1/2	18/20		
17 1/2	20/25		

LARD FUTURES PRICES

NOTE: Add 1/2 c to all price quotations ending in 2 or 7.

FRIDAY, DEC. 28, 1956			
Open	High	Low	Close
Jan. 14.42	14.55	14.35	14.35b
Mar. 14.40	14.50	14.35	14.35b
May 14.42	14.62	14.42	14.45b
July 14.25	14.40	14.22	14.37a
Sales: 7,800,000 lbs.			
Open interest at close Thurs., Dec. 27: Dec. 77, Jan. 475, Mar. 508, May 494, and July 105 lots.			

MONDAY, DEC. 31, 1956			
Jan. 14.60	14.65	14.52	14.60b
Mar. 14.50	14.77	14.50	14.72
75			
May 14.65	14.85	14.65	14.85a
75			
July 14.50	14.67	14.50	14.67
Sales: 10,720,000 lbs.			
Open interest at close Fri., Dec. 28: Dec. 48, Jan. 476, Mar. 508, May 505, and July 114 lots.			

TUESDAY, JAN. 1, 1957			
New Year's Day			
(Board of Trade closed)			
No trading in lard futures.			

WEDNESDAY, JAN. 2, 1957			
Jan. 14.60	14.90	14.60	14.90
Mar. 14.90	14.95	14.90	14.92a
May 14.95	15.07	14.92	15.02-03
July 14.75	15.05	14.75	15.05
Sales: 8,360,000 lbs.			
Open interest at close Mon., Dec. 31: Jan. 470, Mar. 502, May 550, and July 128 lots.			

THURSDAY, JAN. 3, 1957			
Jan. 14.90	15.22	14.90	15.70
-92			
Mar. 15.00	15.25	15.00	15.20
-10			
May 15.00	15.35	15.00	15.30
-35			
July 15.10	15.35	15.10	15.35b
-20			
Sales: 12,000,000 lbs.			
Open interest at close Wed., Jan. 2: Jan. 442, Mar. 511, May 564, and July 132 lots.			
b-bid. a-asked.			

CHGO. FRESH PORK AND PORK PRODUCTS

Jan. 2, 1957	
Hams, skinned, 10/12	46
Hams, skinned, 12/14	44 1/2
Hams, skinned, 14/16	43
Picnics, 4/6 lbs., loose	25 1/2
Picnics, 6/8 lbs., loose	24
Pork loins, boneless	62
Shoulders, 16/dn., loose	28
(Job lots)	
Pork livers	13 @ 13 1/2
Tenderloins, fresh, 10's	72 @ 73
Neck bones, bbls.	7
Ears, 30's	11 1/2
Feet, s.c., bbls.	6 @ 7

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)	
Pork trim., guar. 40% lean, bbls.	16
Pork trim., guar. 50% lean, bbls.	18
Pork trim., 80% lean, bbls.	32
Pork trim., 95% lean, bbls.	38
Pork head meat	20
Pork cheek meat	24 1/2
bbls.	

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$17.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.50
Kettle rendered tierces, f.o.b. Chicago	17.50
Leaf, kettle rendered tierces, f.o.b. Chicago	18.00
Lard flakes, f.o.b. Chicago	19.50
Neutral tierces, f.o.b. Chicago	19.25
Standard shortening, N. & S. (del.)	24.75
Hydro shortening, N. & S.	25.25

WEEK'S LARD PRICES

P.S. or Dry	Dry	Ref. in
Rend. Cash	Loose	50-lb.
Tierces	(Open	tns
(Bd. Trade)	Mkt.)	(Mkt.)
Dec. 28	14.00n	13 1/4 @ 13 1/2
Dec. 29	14.00n	13 1/4 @ 13 1/2
Dec. 31	14.00n	13 1/4 @ 13 1/2
Jan. 1	Holiday, no trading.	
Jan. 2	14.90n	13.25
Jan. 3	15.20n	13.50n
n—nominal. a—asked. b—bid.		

MINUS MARGINS NARROWER THIS WEEK

(Chicago costs, credits and realizations for first two days of week)
Live hog costs settled back this week after last week's sharp rise to bring about a mild improvement in cut-out values. Margins, however, were still decidedly minus on all three classes of porkers. Prices on some cuts from heavy hogs were up from last week.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$12.00	\$17.11	\$11.41	\$15.91	\$11.16	\$15.13
Fat cuts, lard	5.52	7.88	5.63	7.89	5.26	7.3
Ribs, trimmings, etc.	1.66	2.38	1.51	2.12	1.39	1.9
Costs of hogs	\$17.65		\$17.53		\$17.08	
Condensation loss08		.08		.08	
Handling, overhead	1.62		1.47		1.22	
TOTAL COST	19.35	27.64	19.08	25.68	18.39	25.33
TOTAL VALUE	19.18	27.37	18.55	25.92	17.81	24.13
Cutting margin	—\$.17	—\$.27	—\$.53	—\$.76	—\$.58	—\$.8
Margin last week33	.49	.74	1.02	.98	1.1

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Jan. 2	Jan. 2	Jan. 2
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. 1-3	None quoted	(Shipper style)	(Shipper style)
120-170 lbs., U.S. 1-3, \$31.50 @ 33.00		None quoted	None quoted
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	44.00 @ 48.00	44.00 @ 50.00	45.00 @ 49.00
10-12 lbs.	44.00 @ 48.00	44.00 @ 50.00	45.00 @ 49.00
12-16 lbs.	44.00 @ 48.00	44.00 @ 50.00	45.00 @ 49.00
PICNICS: (Smoked)			
4-8 lbs.	30.00 @ 33.00	34.00 @ 36.00	33.00 @ 33.00
HAMS, Skinned:			
12-16 lbs.	52.00 @ 57.00	54.00 @ 58.00	52.00 @ 53.00
16-18 lbs.	52.00 @ 56.00	54.00 @ 59.00	52.00 @ 53.00
BACON "Dry" Cure No. 1:			
6-8 lbs.	40.00 @ 48.00	48.00 @ 52.00	43.00 @ 48.00
10-12 lbs.	39.00 @ 46.00	44.00 @ 48.00	41.00 @ 44.00
10-12 lbs.	38.00 @ 42.00	42.00 @ 46.00	38.00 @ 42.00
LARD, Refined:			
1-lb. carton	19.00 @ 21.00	22.00 @ 23.00	17.00 @ 20.00
50-lb. cartons & cans	17.50 @ 20.75	20.00 @ 22.00	None quoted
Tierces	17.00 @ 20.25	18.00 @ 20.00	14.00 @ 16.00

N.Y. FRESH PORK CUTS

Jan. 2, 1957	
City	Box lots
Hams, sknd., 10/14	\$47.00 @ 51.00
Pork loins, 8/12	45.00 @ 48.00
Pork loins, 12/16	45.00 @ 47.00
Boston butts, 4/8	38.00 @ 42.00
Regular picnics, 4/8	29.00 @ 31.00
Spareribs, 3/down	35.00 @ 38.00
Pork trim., regular	27.00
Pork trim., spec. 80%	39.00
(I.e.l. prices cwt.) Western	
Pork loins, 8/12	41.00 @ 46.00
Pork loins, 12/16	40.00 @ 45.00
Hams, sknd., 10/14	50.00 @ 53.00
Boston butts, 4/8	38.00 @ 40.00
Picnics, 4/8	30.00 @ 33.00
Spareribs, 3/down	33.00 @ 36.00

N.Y. DRESSED HOGS

(I.e.l. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$29.50 @ 32.50
75 to 100 lbs.	29.50 @ 32.50
100 to 125 lbs.	29.50 @ 32.50
125 to 150 lbs.	29.50 @ 32.50

CHGO. WHOLESALE SMOKED MEATS

Jan. 2, 1957	
Hams, skinned, 14/16 lbs.	(Av.)
wrapped	51
Hams, skinned, 14/16 lbs.	
ready-to-eat, wrapped	52
Hams, skinned, 16/18 lbs.	
wrapped	50 1/2
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	51 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	40
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	39
Bacon, No. 1 sliced, 1 lb. heat seal, self service pkgs.	51

PHILA. FRESH PORK

Jan. 2, 1957	
WESTERN DRESSED	
PORK CUTS—U.S. No. 1-3, lb.	
Reg. loins, trmd., 8/12	43 1/2
Reg. loins, trmd., 12/16	43 1/2
Butts, Boston, 4/8	36 1/2
Spareribs, 3/down	31 1/2
LOCALLY DRESSED	
Pork loins, 8/12	48 1/2
Pork loins, 12/16	47 1/2
Bellies, 10/12	31 1/2
Spareribs, 3/down	33 1/2
Sk. hams, 10/12	49 1/2
Sk. hams, 12/14	48 1/2
Picnics, 4/8	27 1/2
Boston Butts, 4/8	36 1/2

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 29, 1956 was 13.0. The U. S. Department of Agriculture has reported. This ratio compared with the 12.6 ratio for the preceding week and 8.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.338, \$1.337 and \$1.253 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Jan. 2, 1957

BLOOD

Unground, per unit of ammonia
bulk \$5.25@5.50n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test \$5.75n
Med. test \$5.50n
High test \$5.25@5.50n
Liquid stick, tank cars \$1.75

PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged..	\$2.50@ 75.00
50% meat, bone scraps, bulk ..	60.00@ 72.50
50% meat scraps, bagged	77.50
60% digester tankage, bagged ..	67.50@ 77.50
60% digester tankage, bulk	65.00@ 75.00
90% blood meal, bagged	100.00@ 120.00
Steam bone meal, bagged	
(Specially prepared)	85.00
60% steam bone meal, bagged..	65.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia \$3.50@4.00
Hoof meal, per unit ammonia 5.25@5.50

DRY RENDERED TANKAGE

Low test, per unit prot. \$1.20n
Med. test, per unit prot. \$1.15n
High test, per unit prot. \$1.05@1.10n

GELATINE AND GLUE STOCKS

	Cwt.
Calf trimmings, lined (glue)	1.25@ 1.35
Hide trimm., green salted (glue) ..	7.00
Cattle jaws, scraps and knuckles, (gelatine, glue), per ton	55.00@57.00
Pig skin scraps (gelatine)	6.50@ 7.00

ANIMAL HAIR

Winter coil dried, per ton \$95.00@100.00
Summer coil dried, per ton 42.50@ 45.00
Cattle switches, per piece 3 1/2 @ 5
Winter processed, gray, lb. 18 1/2
Summer processed, gray, lb. 12

*Delivered, n—nominal.

TALLOW AND GREASES

Wednesday, January 2, 1957

The inedible tallow and grease market late last week was inclined to easiness. Bleachable fancy tallow was bid at 7 1/2@7 5/8c, c.a.f. New York, and at 6 7/8@7c, c.a.f. Chicago, product quality considered. Inquiry on choice white grease, all hog was indicated at 8c, c.a.f. East, with product held 1/4c higher. Special tallow was bid at 6 3/8@6 1/2c, c.a.f. Chicago. Buying interest was apparent at 7 1/8c, c.a.f. New York, on original fancy tallow. A good movement of edible tallow was reported at 12 1/2c, f.o.b. River points. The same product was bid at 12 5/8c, c.a.f. Chicago.

On Friday of last week, several tanks of bleachable fancy tallow sold at 6 7/8@7c, c.a.f. Chicago. Indications from eastern users were unchanged.

A moderate trade developed on Monday of the new week. Bleachable fancy tallow for quick shipment sold at 7 1/4c, c.a.f. East, with prompt and 30-day shipment material talked at 7 1/2@7 5/8c. Yellow grease traded

at 5 3/4@5 5/8c, c.a.f. Chicago, Special tallow was bid at 6 1/4c, c.a.f. Chicago. Edible tallow again moved at 12 1/2c, f.o.b. River points, and was available later in the day at 12 1/4c. Reports were current that a few tanks of white grease, all hog, sold at 8c, c.a.f. East.

A firm to strong market undertone was prevalent at midweek, as bleachable fancy tallow traded at 7c, c.a.f. Chicago, and 7 1/4c, c.a.f. East. A tank of hard body material reportedly sold at 7 1/8c, also c.a.f. East. Edible tallow sold at 12 1/2c, f.o.b. River, and was reported bid at 12 5/8c, Chicago basis. Choice white grease, all hog, sold at 8 1/4c, c.a.f. New York. Yellow grease was bid at 5 1/4c, c.a.f. Chicago. Original fancy tallow was bid at 8 1/8c, c.a.f. New York, and offered at 8 1/4c.

TALLOW: Wednesday's quotations: edible tallow, 12 1/2c, f.o.b. River, and 12 5/8c, Chicago basis; original fancy tallow, 7 1/4c; bleachable fancy tallow, 7c; prime tallow, 6 1/4c; special tallow, 6 1/2c; No. 1 tallow, 6c; and No. 2. tallow, 5 1/2c.

GREASES: Wednesday's quotations: choice white grease, not all

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hog, 7c; B-white grease, 6½c; yellow grease, 5¼c; house grease, 5½c; brown grease, 5c. Choice white grease, all hog, was quoted at 8¼c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Jan. 2, 1957

Dried blood was quoted Wednesday at \$4.25@\$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 28, 1956

	Open	High	Low	Close	Prev. close
Jan.	15.90b	15.95	15.95	15.88b	15.85b
Mar.	15.95b	16.13	15.97	16.05	16.03
May	16.00b	16.14	16.03	16.09	16.08
July	16.01	16.10	15.98	16.09	16.07
Sept.	15.81b	15.95	15.82	15.95	15.87
Oct.	15.80b	15.85	15.65	15.88b	15.82
Dec.	15.85b	15.50b	15.45b

Sales: 149 lots.

MONDAY, DEC. 31, 1956

	Open	High	Low	Close	Prev. close
Jan.	15.75b	16.09	16.09	16.09	15.88b
Mar.	16.00b	16.20	16.15	16.10	16.05
May	16.00b	16.24	16.12	16.23	16.09
July	16.00b	16.21	16.17	16.21	16.09
Sept.	15.90b	16.08	16.05	16.08	15.95
Oct.	15.85b	15.80b	15.88b
Dec.	15.45b	15.60	15.58	15.62b	15.50b

Sales: 172 lots.

TUESDAY, JAN. 1, 1957

New Years Day
Holiday, no trading on cottonseed oil futures

WEDNESDAY, JAN. 2, 1957

	Open	High	Low	Close	Prev. close
Jan.	16.05b	16.35	16.15	16.40b	16.09
Mar.	16.24b	16.51	16.26	16.51	16.19
May	16.28	16.52	16.27	16.52	16.23
July	16.30b	16.52	16.28	16.51	16.21
Sept.	16.00b	16.32	16.07	16.34b	16.08
Oct.	15.70b	16.03b	15.80b
Dec.	15.50b	15.80b	15.62b

Sales: 301 lots.

VEGETABLE OILS

Wednesday, Jan. 2, 1957

Crude cottonseed oil, f.o.b.	14pd
Valley	14½n
Southeast	14½n
Texas	14½b
Corn oil in tanks, f.o.b. mills	14½pd
Soybean oil, f.o.b. Decatur	14½@14½n
Peanut oil, f.o.b. mills	18n
Coconut oil, f.o.b. Pacific Coast ..	11½n
Cottonseed foots:	
Midwest and West Coast	2 @ 2½
East	2 @ 2½

OLEOMARGARINE

Wednesday, Jan. 2, 1957

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	28
Water churned pastry	27

OLEO OILS

Wednesday, Jan. 2, 1957

Prime oleo stearine (slack barrels)	104½
Extra oleo oil (drums)	18½
Prime oleo oil (drums)	18½

n—nominal, a—asked, b—bid, pd—paid.

Fats—Oils Exports Last Year Above Previous Period Mark

In the 1955-56 marketing year, the United States exported a record 5,000,000,000 lbs. of fats, oils and the oil equivalent of oilseeds, or about 800,000,000 lbs. more than in the previous year. This resulted in a sharp cut in stocks of food fats and linseed oils. Exports were equal to about 35

HIDES AND SKINS

The new year opened with offerings light and bidding slow in big packer hide market—Movement of small packer and country hides limited at generally steady prices—Market for calf and kipskins lackadaisical—Sheepskin trade steady with previous week.

CHICAGO

PACKER HIDES: Last Thursday and Friday hides traded at steady to lower levels. Light native steers sold at 14½c, ex-light native steers at 17½c, heavy native steers at 10c and 8½c, heavy native cows at 10c, and branded cows at 9c.

Toward the end of the week, several cars of heavy native steers sold at 10c. A few cars of Colorado steer hides sold at 8½c, and some butt-branded steers brought 9c. Heavy native cows sold at 10c, and light native cows sold at 14½c. Earlier, offerings were light and bidding spotty.

SMALL PACKER AND COUNTRY HIDES: There was limited movement of small packer hides at mostly steady prices. The 50 @ 52-lb. average was quoted at 11c on a nominal basis. The country hide market continued on the quiet side. Straight locker butchers sold at 9c for 48 @ 50-lb. average, and renderers were quoted at 8c @ 8½c on a nominal basis.

CALFSKINS AND KIPSKINS: The slow holiday business also seemed to have an effect on trading of calfskins and kipskins. St. Paul and Evansville heavy calfskins sold at 47½c. Ft. Worth overweight kipskins sold at 22½c, and River overweights at 23½c.

SHEEPSKINS: Prices on all shearlings, dry pelts, and pickled skins were generally steady with preced-

ing week. No. 1 shearlings were quoted most generally at around 2.00 @ 2.50, quality of stock considered. Fall shorn pelts were listed at about steady quotations with bulk of sales late last week, as were No. 2 pelts and No. 3's. Offerings of pickled skins were relatively scarce and the market relatively firm.

CHICAGO HIDE QUOTATIONS

	Week ended Jan. 2, 1957	Cor. Week 1956
Lgt. native steers	14½@15	16n
Hvy. nat. steers	10	12 @12½
Ex. lgt. nat. steers	17½
Butt-brand steers	9	11½n
Colorado steers	8½	11n
Hvy. Texas steers	9n	11½n
Light Texas steers	12n
Ex. lgt. Texas steers	15n	15½n
Heavy native cows	10	12 @12½
Light nat. cows	13½@14½n	12 @12½
Branded cows	10	11 @11½n
Native bulls	8 @ 8½n	10½@11
Branded bulls	7 @ 7½n	9½@10
Calfskins:		
Northern, 10/15	45 @47½	52½n
10 lbs./down	40n	51n
Kips, Nor., nat., 15/25	27n	35n

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	9 @ 9½n	11 @11½
50 lbs.	11 @11½n	13 @13½

SMALL PACKER SKINS

Calfskins, all wts.	84 @35n	48n
Kipskins, all wts.	23 @24n	23 @25n

SHEEPSKINS

Packer shearlings:		
No. 1	2.00@2.50	2.50@2.75
Dry Pelts	26@27n	25@25½n
Horsehides, trimmed ..	8.00n	8.00@8.50n

N. Y. HIDE FUTURES

FRIDAY, DEC. 28, 1956

	Open	High	Low	Close
Jan.	10.75b	10.76	10.70	10.68b-76n
Apr.	11.32b	11.22	11.18	11.20b-23n
July	11.60b	11.60	11.50	11.50b-35n
Oct.	11.80b	11.88	11.77	11.75b-82n
Jan.	12.05b	11.90b-12.06n
Apr.	12.20b	12.10b-25n

Sales: 56 lots.

MONDAY, DEC. 31, 1956

	Open	High	Low	Close
Jan.	10.60b	10.60b-76n
Apr.	11.15b	11.20	11.17	11.15b-20n
July	11.50b	11.50	11.50	11.45b-50n
Oct.	11.75b	11.70b-77n
Jan.	11.90b	11.90b-12.06n
Apr.	12.10b	12.10b-25n

Sales: eight lots.

TUESDAY, JAN. 1, 1957

New Year's Day
(Holiday, no trading in hide futures.)

WEDNESDAY, JAN. 2, 1957

	Open	High	Low	Close
Jan.	10.50b	10.60b-80n
Apr.	11.18b	11.20	11.15	11.15b-21n
July	11.45b	11.50	11.50	11.45b-50n
Oct.	11.70b	11.70b-80n
Jan.	11.90b	12.10	12.10	11.90b-12.06n
Apr.	12.10b	12.30	12.30	12.15b-25n

Sales: 12 lots.

THURSDAY, JAN. 3, 1957

	Open	High	Low	Close
Jan.	10.55b	10.70b-77n
Apr.	11.15b	11.23b-20n
July	11.45b	12.55	12.50	12.48b-50n
Oct.	11.70b	11.81b-80n
Jan.	11.90b	12.01b-15n
Apr.	12.15b	12.21b-80n

Sales: two lots.

Cold Storage Hide Stocks

Stocks of hides and pelts in cold storage on November 30 totaled 70,754,000 lbs., compared with 66,050,000 lbs. a month earlier and 80,789,000 at the close of November last year. Current hide inventories were slightly below the five-year 1951-55 average of 71,694,000 lbs.

LIVESTOCK MARKETS...Weekly Review

New Breed Is Vet's Aim In Buffalo, Brahma Cross

A Georgia veterinarian, Dr. I. Jay Sadow, will try to produce a new breed by crossing the American buffalo with Brahma cattle. An extensive experiment in Canada some years ago seemed to prove that crossing cattle and buffalo would produce no practical results, but Dr. Sadow hopes to prove otherwise.

The Georgia veterinarian contends there has been no experiment crossing buffalo with Brahma cattle. According to his study of genetics he eventually would produce an offspring that would be unusually hardy in nature and would attain unusually large proportions in a minimum of time and feeding.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
November 1956	1,881,000	131,500
October 1956	1,785,000	152,400
November 1955	2,089,000	140,400

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Nov., 11 months 1956-55, as reported by the U. S. Department of Agriculture (00s omitted in month totals):

State	Cattle	Calves	Hogs	Sheep
	'56 '55	'56 '55	'56 '55	'56 '55
Ala.	21.0 18.0	12.2 7.7	66.0 66.0	0.1 0.1
Fla.	36.0 29.0	18.0 13.1	63.0 60.0	0.1 0.1
Ga.	43.0 45.0	19.0 16.0	190.0 178.0	0.1 0.1
Totals	100.0 92.0	49.2 36.8	319.0 296.0	0.2 0.1
Jan.-Nov.				
1956	1,029,000	426,000	2,906,000	2,400
1955	1,004,000	412,800	2,453,000	1,700

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter.

Cattle Not As Wary Of Steps As Of Plain Incline, Says LCI

Cattle are much less hesitant in processing through a chute of stairs during loading than up the conventional incline, whether it be cleated or not, Livestock Conservation, Inc., has discovered. While the dimensions of the steps can be varied to fit the length and height of the incline, a three-inch riser and a 12-in. tread are quite satisfactory for all types of livestock.

Livestock Outlook Ordinary, Chicago Banker Intimates

The livestock outlook for 1957 does not warrant either over-exuberant optimism or undue pessimism, Ivan E. Bennett, senior vice-president of The Live Stock National Bank of Chicago told a group of bankers and livestockmen recently.

Admitting that forecasting markets is "hazardous business," Bennett nevertheless took a sharply analytical look into next year. Prospects are that cattle and sheep numbers are likely to be little changed at the year end, he noted, and a definite reduction is in sight in hog numbers. With a continuation of present high level industrial activity and employment and a population that is increasing at the annual rate of 2,500,000, the outlook is not gloomy, he declared to the group.

"Our general economic picture is a bright one," he continued. "Overall production, the national income rate, and personal savings set new highs in the third quarter of this year. Government fiscal experts and private economists expect the rise to continue. They look forward to a bigger 1957 than the record 1956. Chances of an economic setback are regarded as remote in 1957.

"There is much in this livestock picture and in the general economic picture from which to take encouragement," he continued.

Bennett expressed the conviction that "a free, open, competitive market with a minimum of government controls or interference is the surest and soundest way by which a proper balance can be maintained within the industry, and by which production can be adjusted more nearly to consumer demand."

SOWS FARROWING, PIGS PER LITTER AND PIGS SAVED FOR THE UNITED STATES

Year	Sows Farrowing		Pigs per Litter		Pigs Saved		Year
	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	
	Thousand	Head	Number	Number	Thousand	Head	(Dec. 1- Dec. 1)
1948	7,838	5,070	6.44	6.58	50,468	33,358	83,826
1949	8,820	5,568	6.46	6.52	56,969	36,275	93,244
1950	9,179	5,927	6.31	6.65	57,968	39,423	97,391
1951	9,494	5,965	6.46	6.60	61,298	39,288	100,586
1952	8,311	5,067	6.63	6.05	55,135	35,604	88,839
1953	7,045	4,479	6.80	6.69	47,940	29,974	77,914
1954	7,689	5,014	6.89	6.78	52,852	33,978	86,830
1955	8,359	5,586	6.90	6.81	57,690	38,029	95,719
1956	7,657	5,215	6.94	7.00	53,136	36,535	89,671
1957	7,641	...	6.90 ²	...	52,000

¹Spring farrowing indicated from breeding intentions reports.

²Average number of pigs per litter with allowance for trend used to compute indicated number of spring pigs. Number rounded to nearest 500,000 head.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 29, 1956, as reported to The National Provisioner:

CHICAGO
Armour, 6,514 hogs; Shippers, 12,820 hogs; and Others, 19,270 hogs.
Totals: 23,064 cattle, 426 calves, 38,604 hogs and 7,151 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour... 3,505 313 2,769 950
Swift... 4,180 467 2,116 2,069
Wilson... 1,590 ... 3,739 ...
Butchers 5,924 102 667 ...
Others... 1,530 ... 1,899 450
Totals: 16,479 882 11,190 3,469

OMAHA
Cattle and Calves Hogs Sheep
Armour... 7,615 5,714 2,774
Cudahy... 3,246 4,914 1,278
Swift... 4,166 7,418 1,971
Wilson... 2,868 4,560 839
R & C Pkg. 915 ...
Am. Stores 555 ...
Cornhusker 548 ...
O'Neill... 511 ...
Neb. Beef 854 ...
Engle... 205 ...
Gr. Omaha 741 ...
Roth... 1,169 ...
Kingsan... 1,330 ...
Omaha... 663 ...
Union... 681 ...
Others... 238 7,373 ...
Totals: 26,445 30,179 6,862

E. ST. LOUIS
Cattle Calves Hogs Sheep
Armour... 2,861 504 6,347 1,898
Swift... 3,335 1,314 9,870 4,947
Hunter... 1,328 ... 8,186 ...
Hell... ... 808 ...
Krey... ... 4,983 ...
Totals: 7,524 1,818 30,014 6,843

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift... 3,529 233 11,718 4,440
Armour... 3,735 271 5,727 1,466
Others... 5,252 ... 2,593 ...
Totals* 12,516 504 20,038 5,906

*Do not include 226 cattle, 95 calves and 4,170 hogs direct to packers.

SIoux CITY
Cattle Calves Hogs Sheep
Armour... 3,856 5 2,306 3,350
S.C. Dr. ...
Beef... 2,727 ...
Swift... 2,877 ... 5,251 3,041
Butchers 576 ...
Others... 10,212 ... 22,225 943
Totals: 11,548 5 29,784 7,334

WICHITA
Cattle Calves Hogs Sheep
Cudahy... 1,222 93 1,596 ...
Dunn... 103 ...
Sunflower 49 ...
Dold... 67 ... 460 ...
Excel... 863 ...
Kans... 1,037 ...
Armour... 73 ... 1,194 ...
Swift... ... 975 ...
Others... 503 ... 152 1,040
Totals: 3,920 93 2,208 3,209

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour... 750 29 335 548
Wilson... 1,337 118 168 1,664
Others... 873 141 1,107 ...
Totals* 2,960 288 1,610 2,212

*Do not include 1,188 cattle, 8,237 hogs and 2,833 sheep direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Armour... 440 119 ...
Swift... 286 ...
Wilson... 24 ...
Comm'l 700 ...
Ideal... 691 ...
United 520 6 26 ...
Acme... 362 ...
Atlas... 324 ...
Goldring 281 ...
Gr. West 278 ...
Others 2,063 257 430 ...
Totals: 5,974 382 456 ...

DENVER
Cattle Calves Hogs Sheep
Armour... 1,105 ... 4,027
Swift... 1,334 73 2,976 2,101
Cudahy... 641 ... 4,795 133
Wilson... 563 ... 1,712
Others... 10,818 83 1,845 436
Totals: 14,461 158 9,616 8,409

ST. PAUL
Cattle Calves Hogs Sheep
Armour... 4,460 2,530 13,505 3,287
Bartusch 1,114 ...
Riffkin... 745 33 ...
Superior 1,664 ...
Swift... 4,063 3,309 17,793 2,542
Others... 1,599 1,783 9,129 2,415
Totals: 13,645 7,655 40,427 8,247

CINCINNATI
Cattle Calves Hogs Sheep
Schlacher 78 15 ...
Others 3,235 621 13,146 370
Totals: 3,313 636 13,146 687

FORT WORTH
Cattle Calves Hogs Sheep
Armour... 847 1,004 944 4,371
Swift... 905 692 171 7,168
Morrell... 623 ...
City... 174 27 ...
Rosenthal 86 2 ...
Totals: 2,635 1,725 1,115 12,043

TOTAL PACKER PURCHASES
Week ended Dec. 29, 1956
Cattle... 144,484 160,712 153,363
Hogs... 229,287 304,249 374,091
Sheep... 72,374 63,331 79,622

CORN BELT DIRECT TRADING

Des Moines, Jan. 2—
Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. ... \$13.65@15.85
180-240 lbs. ... 15.50@16.75
240-270 lbs. ... 15.25@16.60
270-330 lbs. ... 14.75@15.90
Sows, U.S. No. 1-3:
270-330 lbs. ... 14.85@15.75
330-400 lbs. ... 14.35@15.25
400-550 lbs. ... 12.85@14.75

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Last year
Dec. 27...	69,500	75,000	90,000
Dec. 28...	58,500	61,000	80,000
Dec. 29...	47,000	29,500	32,000
Dec. 31...	69,000	32,500	12,000
Jan. 1... Holiday	Holiday	Holiday	121,500
Jan. 2...	100,000	112,000	96,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Jan. 2 were as follows:

CATTLE: Cwt.
Steers, choice ... \$21.00@22.00
Steers, good ... 17.00@18.00
Heifers, choice ... 20.00@21.50
Heifers, good ... 16.50@19.00
Cows, util. & com'l 10.75@12.50
Cows, can. & cut. 9.50@11.00
Bulls, util. & com'l 14.00@16.00
Bulls, cutter ... 12.00@14.00

VEALERS:
Good & prime ... 20.00@28.00
Calves, gd. & ch. ... 13.50@17.00

HOGS:
U.S. 1-3, 120/160 ... 13.75@15.00
U.S. 1-3, 160/180 ... 15.00@17.25
U.S. 1-3, 180/200 ... 17.25@17.85
U.S. 1-3, 200/220 ... 17.00@17.85
U.S. 1-3, 220/240 ... 16.50@17.25
U.S. 1-3, 240/270 ... 16.50@17.25
U.S. 1-3, 270/300 ... 16.25@16.75
U.S. 1-3, 300/330 ... 15.75@16.25
Sows, U.S. No. 1-3, 180/360 ... 15.25@16.25

LAMBS:
Gd. & ch. (wooled) 19.00@20.00
Choice (shorn) ... 19.50 only

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Dec. 29, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	9,906	7,605	51,541	32,220
Baltimore, Philadelphia	6,273	770	20,355	2,611
Cin., Cleve., Detroit, Indpls.	14,406	4,669	82,256	14,000
Chicago Area	24,072	3,259	47,730	7,129
St. Paul-Wis. Areas ²	25,449	24,739	97,450	13,347
St. Louis Area ³	13,713	3,424	70,241	9,011
Sioux City-So. Dak. Area ⁴	15,869	...	58,035	14,556
Omaha Area	29,696	417	63,270	10,829
Kansas City	17,619	2,036	30,943	10,139
Iowa-So. Minnesota ⁵	25,434	10,465	252,155	28,571
Louisville, Evansville, Nashville, Memphis	8,402	3,207	40,752	N. A.
Georgia-Alabama Area ⁶	3,830	1,034	18,405	N. A.
St. Jo'ph, Wichita, Okla. City	16,181	1,550	38,807	13,772
Ft. Worth, Dallas, San Antonio	10,963	3,817	16,308	7,066
Denver, Ogden, Salt Lake City	14,381	508	15,726	16,117
Los Angeles, San Fran. Areas	18,825	2,450	18,505	17,271
Portland, Seattle, Spokane	5,319	129	10,532	2,671
Grand Totals	260,335	72,079	953,006	200,061
Totals same week 1955	257,063	70,784	1,177,704	226,130

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended December 22 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP TO 1000 lbs.		VEAL CALVES Good and Choice		HOGS ¹ Grade B ² Dressed		LAMBS Good Handweighed	
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$19.97	\$19.50	\$25.50	\$28.00	\$29.00	\$22.50	\$22.07	\$22.00
Montreal	17.75	17.75	24.20	25.00	26.00	27.00	18.90	17.25
Winnipeg	16.80	18.00	24.08	24.61	26.33	19.50	18.59	17.21
Calgary	17.08	17.39	15.39	17.55	24.40	19.00	17.09	16.48
Edmonton	16.30	16.50	17.50	18.50	25.25	19.60	19.25	16.38
Lethbridge	17.50	17.50	24.00	18.75	18.75	16.12
Pr. Albert	16.75	21.00	24.50	18.00	15.75	...
Moose Jaw	16.00	16.75	16.00	...	24.70	18.00	15.75	...
Saskatoon	16.25	17.50	21.00	19.50	24.50	18.00	17.00	16.25
Regina	15.25	17.10	18.00	19.50	24.50	18.00	16.25	15.38
Vancouver	...	17.25	20.50	20.15

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during week ended December 28.

	Cattle	Calves	Hogs
Week ended December 28...	1,097	256	7,663
Week previous (five days)...	2,274	876	20,187
Corresponding week last year...	1,644	509	10,011

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Jan. 2 were as follows:

CATTLE: Cwt.
Steers, ch. & pr. ... \$21.00@22.50
Steers, stand. & gd. ... 16.00@15.00
Heifers, gd. & ch. ... 16.35@21.50
Cows, util. & com'l 10.00@12.00
Cows, can. & cut. 8.50@9.50
Bulls, util. & com'l 12.00@14.00

VEALERS:
Good & choice ... 17.00@21.00
Calves, gd. & ch. ... 15.00@16.50

HOGS:
U.S. 1-3, 180/200 ... 16.50@17.00
U.S. 1-3, 200/220 ... 16.75@17.25
U.S. 1-3, 220/240 ... 16.75@17.25
U.S. 1-3, 240/270 ... 16.50@16.75
Sows, U.S. No. 1-3, 270/360 ... 15.25@15.75

LAMBS:
Choice & prime ... 19.00@19.50
Gd. & pr. (shorn) ... 17.50@17.75

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Jan. 2 were as follows:

CATTLE: Cwt.
Steers, prime ... \$22.75@23.50
Steers, gd. & ch. ... 18.00@22.75
Steers, standard ... 14.00@17.00
Heifers, prime ... 20.50@22.00
Heifers, choice ... 17.50@20.50
Cows, util. & com'l 10.50@13.00
Cows, can. & cut. 8.00@10.00
Bulls, util. & com'l 13.00@15.00
Bulls, cutter ... None qtd.

HOGS:
U.S. 1-3, 180/200 ... 16.50@17.00
U.S. 1-3, 200/220 ... 16.75@17.25
U.S. 1-3, 220/240 ... 16.50@17.25
U.S. 1-3, 240/270 ... 16.00@17.25
U.S. 1-3, 270/300 ... 15.75@16.00
Sows, U.S. No. 1-3, 180/360 ... 15.50@15.75

LAMBS:
Good & ch. (wooled) 17.50@19.25
Good & ch. (shorn) 17.00@18.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at the 13 centers for the week ended Dec. 29, 1956, compared:

CATTLE			
	Week ended	Prev. Week	Cor.
	Dec. 29	Dec. 22	1955
Chicago†	23,084	24,726	20,328
Kan. City†	17,361	17,836	18,285
Omaha†	25,263	27,832	16,835
E. St. Louis†	9,342	10,436	7,289
St. Joseph†	12,100	11,183	10,639
Sioux City†	10,996	11,277	10,125
Wichita†	4,044	3,997	3,559
New York & Jer. City††	9,749	11,936	10,500
Okl. City†	4,436	7,660	7,673
Cincinnati†	3,308	4,254	3,335
Denver†	14,516	12,890	17,753
St. Paul†	12,046	15,334	13,104
Milwaukee†	2,025	4,885	...
Totals	148,245	164,066	139,165

HOGS			
	Week ended	Prev. Week	Cor.
	Dec. 29	Dec. 22	1955
Chicago†	25,784	38,317	41,642
Kan. City†	11,190	15,422	12,102
Omaha†	39,126	56,569	68,029
E. St. Louis†	30,194	45,814	35,434
St. Joseph†	21,615	25,740	33,416
Sioux City†	10,226	19,123	30,138
Wichita†	6,521	12,498	10,981
New York & Jer. City††	51,541	66,104	52,415
Okl. City†	9,847	14,255	15,568
Cincinnati†	11,301	11,734	14,031
Denver†	6,227	13,601	18,889
St. Paul†	31,298	46,419	68,756
Milwaukee†	3,142	5,082	...
Totals	258,012	370,682	400,399

SHEEP			
	Week ended	Prev. Week	Cor.
	Dec. 29	Dec. 22	1955
Chicago†	7,151	6,510	10,056
Kan. City†	3,469	5,151	9,953
Omaha†	7,922	7,302	10,161
E. St. Louis†	6,843	3,971	8,182
St. Joseph†	5,035	10,321	10,053
Sioux City†	4,638	4,403	4,261
Wichita†	2,169	1,998	2,032
New York & Jer. City††	30,907	39,511	44,243
Okl. City†	5,045	1,353	1,195
Cincinnati†	202	504	29
Denver†	10,735	9,061	13,638
St. Paul†	5,820	7,714	6,000
Milwaukee†	1,264	1,842	...
Totals	91,200	99,471	113,812

†Cattle and calves.
†Federally inspected slaughter, including direct.
†Stockyards sales for local slaughter.
†Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended December 22:

CATTLE			
	Week ended	Same week	
	Dec. 22	1955	
Western Canada	16,820	13,141	
Eastern Canada	15,319	12,495	
Totals	32,139	25,636	

HOGS			
	Week ended	Same week	
	Dec. 22	1955	
Western Canada	58,314	71,383	
Eastern Canada	49,688	53,216	
Totals	108,002	124,599	

SHEEP			
	Week ended	Same week	
	Dec. 22	1955	
Western Canada	3,588	4,042	
Eastern Canada	5,869	3,806	
Totals	9,457	7,848	

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for week ended Dec. 29:

CATTLE			
	Calves	Hogs	*Sheep
Salable	112	153	...
Total (incl. direct)	2,735	789	18,895
Prev. wk.
Salable	153	42	17
Total (incl. direct)	2,419	678	24,735

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Dec. 27	5,979	228	22,474	6,152
Dec. 28	821	134	9,764	713
Dec. 29	141	...	2,586	...
Dec. 31, 27, 395	293	10,040	3,268	...
Jan. 1, Holiday	20,000	300	20,500	6,100
*Week so far	43,395	300	30,540	9,368
Week ago	40,411	181	15,846	7,478
Yr. ago	36,993	867	42,052	7,562
2 years ago	33,430	1,223	49,651	11,452
*Including 600 cattle, 100 calves, 5,200 hogs and 600 sheep direct to packers.				

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Dec. 27	3,402	23	4,710	1,409
Dec. 28	3,746	17	2,861	1,915
Dec. 29	597	...	258	...
Dec. 31, 8,425	15	2,784	1,791	...
Jan. 1, Holiday	8,000	...	4,000	2,000
Jan. 2, 8,000	4,000	2,000
*Week so far	16,425	15	6,784	3,991
Week ago	18,674	27	4,993	3,823
Yr. ago	14,079	51	10,698	3,510
2 years ago	12,408	129	12,872	5,784

TOTAL DECEMBER RECEIPTS			
	1956	1955	
Cattle	221,951	190,577	
Calves	4,267	8,345	
Hogs	253,287	408,527	
Sheep	64,658	62,565	

TOTAL DECEMBER SHIPMENTS			
	1956	1955	
Cattle	113,044	100,774	
Hogs	58,430	150,532	
Sheep	27,453	24,739	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, January 2:

	Week ended	Week ended
	Jan. 2	Dec. 26
Packers' purchase	34,742	21,852
Shippers' purchase	13,611	11,060
Totals	48,353	32,912

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Dec. 28, with comparisons:

	Cattle	Hogs	Sheep
Week to date	210,000	367,000	111,000
Previous week	272,000	511,000	132,000
Same wk. 1955	214,000	563,000	129,000
1956 to date	16,058,000	25,096,000	8,857,000
1955 to date	15,376,000	24,131,000	8,712,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Dec. 27:

	Cattle	Calves	Hogs	Sheep
Los Ang.	6,150	500	500	250
N. P'tland	600	100	1,500	200
San Fran.	300	...	700	250

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Jan. 2, were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	\$19.50@20.00	
Steers, stand. & gd.	18.50@17.50	
Heifers, choice	18.00 only	
Cows, util. & com'l.	11.00@12.50	
Cows, can. & cut.	8.50@11.00	
Bulls, util. & com'l.	12.50@13.50	
VEALERS:		Cwt.
Choice & prime	30.00@32.00	
Good & choice	25.00@30.00	
Calves, gd. & ch.	None qtd.	
HOGS:		Cwt.
U.S. 1-3, 180/200	17.25@17.50	
U.S. 1-3, 200/220	17.50@17.75	
U.S. 1-3, 220/240	17.25@17.50	
Sows, U.S. No. 1-3, 250/300	15.25@15.50	
Sows, U.S. No. 1-3, 300/450	14.75@15.25	
LAMBS:		Cwt.
Choice & prime	19.00@20.00	
Good & choice	16.00@19.00	

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, Jan. 2 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:				
U.S. No. 1-3:	lbs.	None qtd.	None qtd.	None qtd.
120-140	\$14.40-15.50	None qtd.	None qtd.	None qtd.
140-160	15.00-16.50	None qtd.	None qtd.	\$15.75-16.50
160-180	16.00-17.25	\$16.25-17.25	\$15.50-16.50	\$15.75-16.50
180-200	17.25-17.75	17.00-17.85	16.25-17.00	16.50-17.50
200-220	17.00-17.75	17.00-17.85	16.50-17.00	16.50-17.75
220-240	16.75-17.75	17.00-17.75	16.50-17.00	16.25-17.75
240-270	16.50-17.50	16.60-17.25	16.25-17.00	16.50-17.50
270-300	16.25-16.90	16.25-17.00	16.25-16.75	15.50-17.25
300-330	None qtd.	15.75-16.50	None qtd.	None qtd.
330-360	None qtd.	None qtd.	None qtd.	None qtd.
SOWS:				
U.S. No. 1-3:	lbs.	None qtd.	None qtd.	None qtd.
180-270	15.75-16.00	None qtd.	None qtd.	15.50-15.75
270-300	15.75-16.00	None qtd.	15.00-15.25	15.50-15.75
300-330	15.75-16.00	None qtd.	15.00-15.25	15.25-16.00
330-360	15.50-16.00	15.25-15.50	15.00-15.25	15.25-16.00
360-400	15.25-15.50	15.00-15.50	14.75-15.00	15.00-15.50
400-450	15.00-15.25	14.75-15.25	14.50-14.75	14.50-15.25
450-550	14.00-15.00	14.25-15.00	14.00-14.50	14.50-14.75

SLAUGHTER CATTLE & CALVES:

SLAUGHTER CATTLE & CALVES:						
STEERS:						
Prime:						
700- 900	lbs..	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100	lbs..	None qtd.	23.50-27.00	21.50-24.50	None qtd.	None qtd.
1100-1300	lbs..	None qtd.	25.50-27.00	21.25-24.50	24.25 only	24.00 only
1300-1500	lbs..	None qtd.	23.75-27.00	21.00-24.50	None qtd.	None qtd.
Choice:						
700- 900	lbs..	20.00-24.50	19.25-23.50	19.00-21.50	19.00-22.50	None qtd.
900-1100	lbs..	20.50-24.50	19.75-23.75	18.75-21.50	19.50-23.00	None qtd.
1100-1300	lbs..	20.50-24.50	19.50-23.75	18.50-21.50	21.00-23.00	21.50-23.00
1300- 500	lbs..	20.00-24.50	19.50-23.75	18.50-21.25	18.50-23.00	21.50-23.00
Good:						
700- 900	lbs..	17.50-20.50	18.00-19.50	16.75-19.00	16.25-19.50	17.00-19.50
900-1100	lbs..	18.00-20.50	18.00-19.50	16.75-18.75	16.25-19.50	17.00-20.00
1100-1300	lbs..	18.00-20.50	18.00-19.50	16.75-18.50	16.00-19.00	17.00-20.00
Standard,						
all wts.	..	15.00-18.00	14.50-17.50	14.00-16.75	14.00-16.50	13.00-15.50
Utility,						
all wts.	..	12.50-15.00	12.00-14.50	12.00-14.00	12.00-14.00	11.00-13.00
HEIFERS:						
Prime:						
600- 800	lbs..	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000	lbs..	None qtd.	23.00 only	None qtd.	None qtd.	None qtd.
Choice:						
600- 800	lbs..	18.50-23.50	21.50-22.00	None qtd.	18.00-20.00	None qtd.
800-1000	lbs..	19.00-23.00	21.50-22.00	17.50-21.00	18.00-20.00	19.00-19.50
Good:						
500- 700	lbs..	16.00-19.00	17.00-20.00	15.50-17.50	16.00-17.00	16.00-18.00
700- 900	lbs..	16.50-19.00	17.50-20.50	15.50-17.50	16.00-17.00	16.00-18.00
Standard,						
all wts.	..	13.00-16.50	14.50-17.00	12.00-15.50	13.50-16.00	13.00-15.50
Utility,						
all wts.	..	9.00-13.00	12.00-14.50	9.00-12.00	12.00-13.50	11.00-13.00
COWS:						
Commercial,						
all wts.	..	11.50-12.50	11.75-13.00	12.50-13.50	11.00-12.00	11.00-12.00
Utility,						
all wts.	..	10.50-11.50	10.50-11.75	10.50-12.50	9.75-11.00	10.00-11.00
Can. & cut.,						
all wts.	..	7.50-10.50	9.50-11.00	8.50-10.75	8.75-10.00	8.00-10.00



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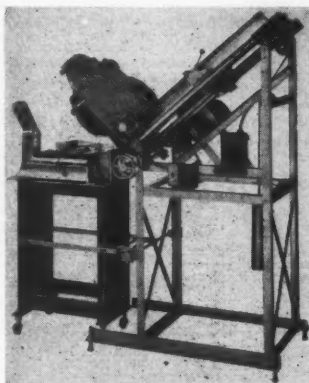
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MANAGER or SUPERINTENDENT: Large or small plant. M.I.D. plant preferred. Will locate anywhere. Expert on sausage and processing. W-2, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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National Food Distributor with multiple plant operations has opening for aggressive, profit-minded executive with thorough knowledge of all phases of packing house management, including livestock buying, slaughtering, processing, labor relations, cost accounting, advertising, and sales. Excellent opportunity for advancement, regular merit increases, and liberal benefits. Appropriate starting salary. Reply in confidence giving details of education, employment record, personal background and qualifications. W-494, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER WANTED \$40,000.00 PER ANNUM PLUS

By nationally known up-to-date B.A.I. beef and pork packer. Salary, \$40,000.00 per annum plus share of net profits to a man of proven business ability with all-around qualifications from buying livestock to processing, packing, canning, sales, advertising and promotion of all kinds. Our various cuts of beef and pork also canned goods are nationally known. Answers definitely confidential. Please give details of experience and qualifications.

W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT

For long established metropolitan New York meat processor. Must have executive ability. Knowledge of pork, cutting, curing, smoking, sausage, etc. Excellent opportunity for many years. Salary, expenses and car allowance. Write to Box W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: With car to cover well established territory. Must have experience selling seasonings, cures, binders, specialty items. Our company has been in this business for many years. Salary, expenses and car allowance. Write to Box W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Dry Sausage Man. Must be capable of making full line of products. All replies strictly confidential. Write to Box W-3, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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